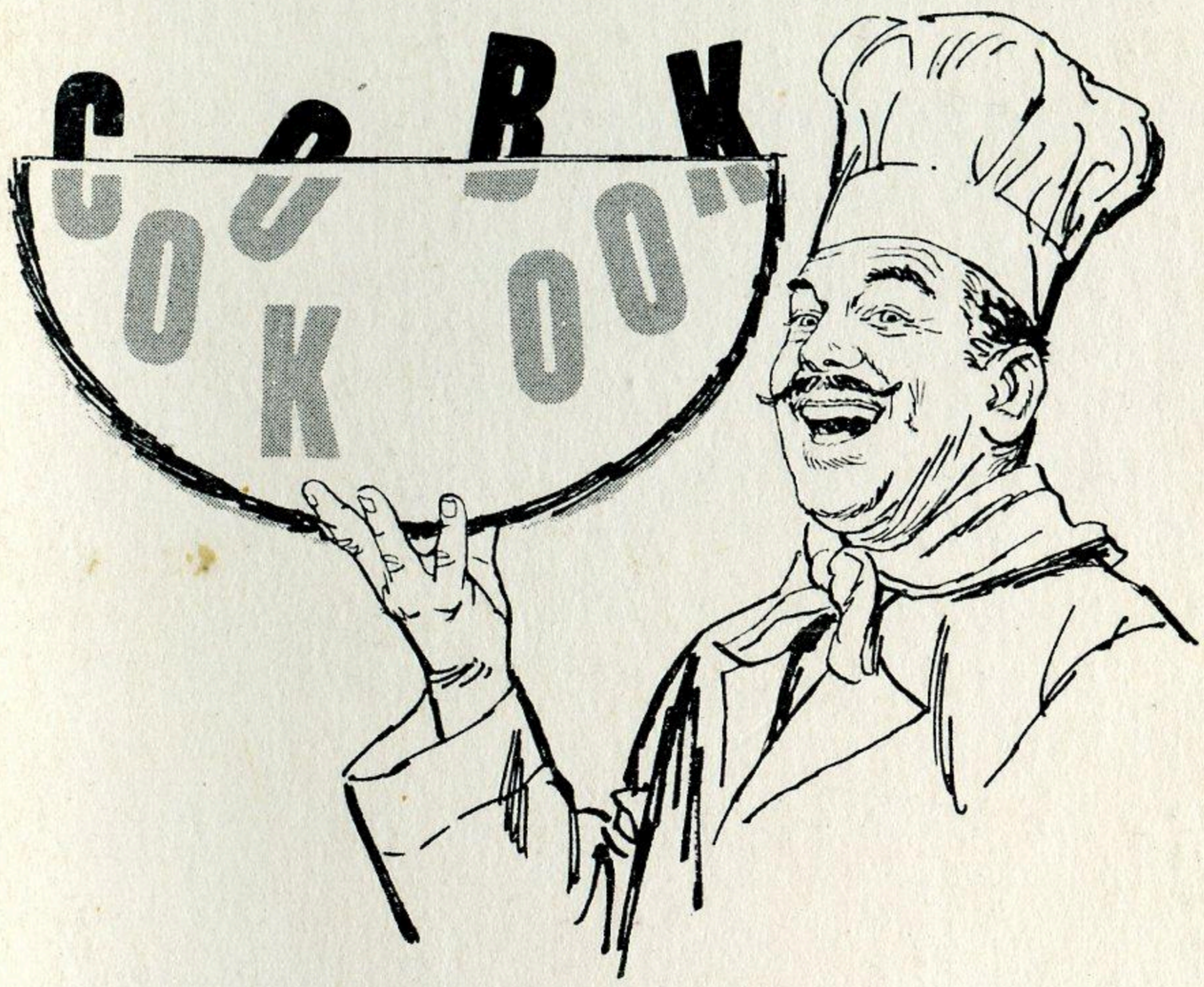
Parkman Baptist Ladies Circle



PARKMAN,

MAINE

MUD PIES

Down in a little back garden,
Under a sunny sky,
We made mud pies together-
My little sweatheart and I.
Stained was the little pink apron,
Muddy the jacket blue,
As we stirred and mixed and tasted,
Out in the sun and dew.

Why do I dream of that garden,
I who am old and wise?
Why am I longing, longing,
For one of those old mud pies?
Oh, for the little pink apron,
Oh, for the jacket blue,
For the blessed faith of childhood
When make-believes are true.

Florence A. Jones

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EQUIVALENT MEASUREMENTS

3 teaspoons	-	1 tablespoon
4 tablespoons	-	1/4 cup
16 tablespoons	-	1 cup
2 cups	-	1 pint
2 pints	-	1 quart
4 quarts	-	1 gallon
16 ounces	-	1 pound

OVEN TEMPERATURES

Slow	-	250 degrees to 300 degrees F.
Moderate	-	325 degrees to 375 degrees F.
Hot	-	400 degrees to 450 degrees F.
Very hot	-	above 475 degrees F.

STANDARD ABBREVIATIONS

Tablespoon	T.
Teaspoon	t.
Cup	C.
Pint	pt.
Quart	qt.
Pound	lb.

SUBSTITUTIONS

1 ounce square chocolate or 1/4 cup cocoa plus 1-1/2 t. shortening

1 cup cake flour or 7/8 cup all purpose flour

1 T. cornstarch for thickening or 2 T. flour

1 cup of fresh whole milk or 1 cup of nonfat milk plus 2 t. butter

1 cup whole milk or 1/2 cup evaporated milk plus 1/2 cup cold water

1 cup sour milk or 1 T. lemon juice or vinegar

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BREADS, ROLLS & MUFFINS

Pan Rolls

2 cups milk (scalded)
Add 1/3 cup sugar
2 tsp. salt
1/2 cup butter
1 cup warm mashed potatoes (unseasoned)

Cool to lukewarm, add 1 yeast cake which has been dissolved in 1/4 cup warm water. About 7 cups of sifted flour, knead and return to bowl to rise. Roll and cut out as for biscuits, place in pan 1/4 inch apart. Let rise again. Bake at 375 degrees for 20 to 25 minutes.

Caro Turner

Thelma's Cloverleaf Rolls

Dissolve 2 pkgs. active dry, or 1 cake compressed yeast in 1/2 cup of lukewarm water (set aside). Scald 1-1/2 cups milk, 2 teasp. salt, 7 tablesp. granulated sugar, 2 eggs, slightly beaten. About 8 cups all-purpose flour. Cool scalded milk in large bowl until lukewarm; stir in salt, shortening, sugar, eggs. Add yeast to lukewarm mixture. Add half of flour, beat until smooth, stir in rest of flour to form stiff dough, beat well. Place dough in large greased clean bowl. Brush top with salad oil. Cover with clean towel; let rise in warm place (about 85 degrees or until doubled in size). Turn out onto lightly floured surface; knead until smooth and shiny, adding flour if needed to handle. In greased large muffin tins place three balls of dough, cover with towel; let rise until doubled in bulk in a warm place. Bake at 350 degrees for about twenty minutes or until brown.

Thelma Tweedie, Parkman

Pruffins

Into each greased muffin cup place, 1/2 tsp. melted oleo, 1 tsp. brown sugar and 1 cooked pitted prune. Fill each cup two thirds full with the following batter:

1/4 cup sugar, 1/2 tsp. salt, 1/4 cup shortening

Cream these three together. Add 1 beaten egg, 3/4 cup milk, 1 cup sifted flour, 2-1/2 tsp. baking powder, 1 cup of whole bran cereal. Bake at 400 degrees for 30 minutes or until done. Serve hot upside down. Yields one dozen.

Caro Turner, Parkman, Maine

Shredded Wheat Brown Bread

3 shredded wheat (large)
1/2 cup corn meal
1 cup milk. Let set a while and add: 1/4 cup molasses,
1/2 cup milk, 1/2 tsp. soda.

Steam three hours.

Lena Deane

Oatmeal Bread

1-1/2 cups rolled oats
3 cups boiling water
1-1/2 tsp. salt
1/4 cup molasses
1/2 cup sugar
2 yeast cakes
1/4 cup lukewarm water
2 cups sifted all-purpose flour
2 Tbsp. melted shortening
5 to 6 cups sifted all-purpose fl.

In a bowl, pour the boiling water over the rolled oats; let stand for 1 hour. Stir in salt, molasses, and sugar. Dissolve yeast in lukewarm water and add to rolled oats mixture. Add 2 cups of flour; mix well and add the melted shortening. Add the remaining flour, enough to make a firm dough. Knead well and return to bowl. Cover and allow to rise until double. Knead and shape into loaves. Place in greased loaf pan; cover and rise until double in bulk. Bake at 400 degree F. for 15 minutes, then lower heat to 375 degrees F. and bake 45 minutes longer.

Bonita Bailey, Parkman

Hot Teen Tuna Buns

Combine:

1/4 lb. cubed process American cheese
3 chopped hard cooked eggs,
1 7 oz. can tuna,
2 Tbsp. minced onion,
3 Tbsp. chopped olives
2 Tbsp. pickle relish
1 Tbsp. minced green pepper
1/2 cup mayonnaise

Use to fill 6 hamburger buns, split and buttered. Wrap each in foil. Refrigerate until 15 min. before serving time. Bake wrapped at 400 degrees for 15 minutes. Unwrap to serve.

Cheryl Sullivan

Cherry Bread

1 cup brown sugar
3 Tbsps. butter

Cream together. Break 1 egg in cup, add juice from cherries and finish filling with milk. Add 2 cups flour, 2 tsp. baking powder, salt, 1/2 cup nuts, 1/2 cup cut up cherries. Bake about 45 minutes in 350 oven.

Faye Bridge

Pumpkin Bread

1-1/2 cups sugar
1/2 cup salad oil
2 eggs
1 cup canned pumpkin
1/3 cup water
1-3/4 cups flour
1 tsp. soda
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg

Bake about 45 minutes at 350 degrees oven.

Mrs. Laurette S. Cyr
Grand Isle, Maine

Griddle Cakes

2 cups sifted flour
1 tsp. soda (level)
2 tsps. bakewell creme
1/2 tsp. salt
1 egg
2 cups sweet milk
2 Tbsp. melted shortening
2 level Tbsp. sugar

Beat egg and sugar 'til creamy, add milk, flour and beat well, add shortening. Cook on hot grill.

Doris Rollins

Apricot Bread

2 cups apricots cut up, pour over them 1 cup boiling water. Let stand 15 minutes, 1-1/2 cups sugar, 2 eggs and add apricots, water and all. Add 3 cups flour, 1/2 tsp. salt, 2 tsp. soda and 1 cup of nuts. Bake slowly one hour. Makes a large loaf.

Doris Rollins

Squash Muffins

2/3 cup squash
4 tsp. baking powder
1 tsp. salt
1/4 cup sugar
1 cup milk
1 Tbsp. melted butter
2-3/4 cups flour
1 egg

Beat egg, add milk and squash. Mix and sift dry ingredients. Combine mixtures and add butter. Bake in muffin tins until done.

Mrs. Ina A. Jowett

One-step Plain Muffins

Put all in one bowl and mix:

1-1/4 cups flour
1/2 tsp. salt
3 tsp. baking powder
1/4 cup sugar
1 egg
1/4 cup melted shortening

Add any berries or fruit and bake at 400 degrees for 20 minutes, makes 10.

Mrs. Jen Wilson, Brewer, Me.

Graham Bread

4 cups sifted flour
4 cups graham flour
1 package yeast
1/2 cup lukewarm water (for yeast)
2 tsp. salt
1/2 cup brown sugar
3 Tbsp. fat
2 cups hot water

Soften yeast. Pour hot water over sugar, salt and fat. Let cool to lukewarm, add yeast and beat in flour. Knead, roll in ball and return to bowl until double in bulk. Knead lightly on floured board, form loaves, place in oiled tins and let rise again. Brush top with corn oil or melted Crisco before baking. Bake at 375 degrees for 50 minutes or 1 hour.

Laura Parker

Brown Bread

3-1/2 cups corn meal, 2/3 cup molasses, scalded with 3 cups boiling water. Stir in 2 cups flour. Add 2 cups milk with 2 tsps. soda in each one, 1 tsp. salt. Steam 3 hours.

Beryl Ellis, Parkman

Biscuits

2 rounded cups flour
2 heaping tsp. bakewell cream.
1 level tsp. soda
1 level tsp. salt

Sift all together, mix in shortening the size of a walnut, add 1/2 cup sweet milk, 2/3 cup cold water. Use as little flour as possible when kneading to cut. Dip each biscuit in melted shortening on the edges to avoid sticking together. Brush top with a little fat. Bake 475 degrees for 18 minutes. Brush tops with butter.

Eleanor Degerstrom

Lemon Bread

1/2 cup oleo
1 cup sugar
1-1/4 cups flour
1 tsp. baking powder
1/2 tsp. salt
1/2 cup sweet milk
2 grated rind of lemon
2 eggs

Add nuts as desired. Bake 1 hour at 350 degrees. Pour over loaf when taken from oven, the mixture of 1/4 cup sugar and juice of lemon. Do not remove loaf from tin until cold.

Doris Rollins

Banana Nut Bread

1/2 cup butter
1 cup sugar
2 eggs well beaten
1 cup (2 or 3) mashed bananas
1 tsp. soda
1/2 tsp. salt
1/2 tsp. chopped nuts
2 cups flour

Cream butter until soft. Gradually add sugar, creaming until fluffy. Add with soda and salt. Stir in eggs and bananas. Mix well. Add flour and nuts separately. Turn into a well greased and lightly floured 10-5-3 loaf pan. Bake at 350 degree oven for one hour. Place pan on rack and cool for 10 minutes, then remove from pan.

Patricia Davis

Steam Brown Bread

1 cup graham flour
1 cup corn meal
1 cup flour
1 tsp. salt
1 tsp. soda
3/4 cup light molasses
2 cups milk (sweet or sour)
1 cup seeded raisins (optional)

Mix dry ingredients. Add milk, molasses and raisins. Pour into two buttered molds, cover with waxed paper and tie securely. Steam about two hours.

Thelma Tweedie, Parkman

Date and Nut Bread

1 cup dates
1-1/2 cups boiling water
1 Tbsp. melted butter
1 egg
1-1/4 cups sugar
1 tsp. vanilla
2-3/4 cups flour
1/2 tsp. salt
2 level tsp. soda
1 cup floured nuts

Cut dates up small and soak in boiling water 15 minutes. Mix butter, sugar, egg and vanilla well, and add date mixture to this. Add flour, soda, salt and floured nuts last. Bake in 350 degree oven for 1 hour.

Mrs. William Jowett

Popovers

1 cup sifted flour
1/2 tsp. salt
1 cup milk
2 eggs

Mix all together and blend only until smooth. Fill greased muffin tins a little over 1/2 full. Bake in 425 degree oven, 40-45 minutes. Cool away from drafts. Leave them in an open shut-off oven until served. (These never fail to pop!)

Phyllis Preedom, Ludlow, Vt.

Brown Sugar Rolls

2/3 cup Sun-maid seedless raisins
2 cups all-purpose flour
1/4 cup sugar
4 tsps. baking powder
1 tsp. salt
1/3 cup shortening
2/3 cup milk
2 Tbsps. melted butter
1 tsp. cinnamon
1/2 cup brown sugar (packed)
1 Tbsp. corn syrup

Rinse raisins and drain. Sift flour, sugar, baking powder and salt. Cut in shortening. Add raisins and milk and mix well. Roll out to rectangle, about 9 by 15 inches. Spread with one tablespoon butter and sprinkle with cinnamon. Roll from long side, as box jelly roll. Cut into 9 one-inch slices. Combine brown sugar and corn syrup and spread over butter. Place rolls, cut side down in sugar. Bake in hot oven 375 degrees for 25 min.

Catherine Herrick, Parkman

Yeast Rolls

Combine: 1 cake of yeast
1 cup warm water
1 cup warm milk
6 Tbsps. sugar
2 tsps. salt
1/4 cup shortening

Add: Approximately 5 to 6 cups flour, enough to make a soft dough. Knead until smooth and satiny. Let rise until double in bulk. Can be made into rolls now or punch down and allow to rise again. Bake these for 20 minutes at 425 degrees. These can also be placed in the refrigerator after punching down and cooked the next day.

Mrs. Gertrude Meservey,
Union

Butternut Pastry Ring

1 cup milk (scald) When lukewarm add: 1 package of dissolved yeast, 1/4 cup sugar, 1-1/2 tsp. salt, 1/3 cup butter or oleo, 1 egg beaten, and flour to knead. Knead on board and put back in bowl to rise.

In a bowl combine 2/3 cup brown sugar, 2 tsp. cinnamon and 1/2 cup of finely chopped walnuts. (set aside) When dough is risen, divide in half. Dip each piece in 1/2 cup melted butter, then in sugar and nut mixture, coating well. Arrange in a well greased 10 inch tube pan, sprinkle remaining sugar nut mixture over top. Cover and let rise in warm place until doubled in size. Bake at 375 degrees, 30 to 35 minutes. While warm, glaze with 1 cup sifted confectionary sugar, 1/4 tsp. vanilla, 4 to 5 tsps. milk. Turn on wax paper to cool.

Graham Yeast Rolls

3 cups sifted flour
4 cups Graham flour
2 packages dry yeast
1/4 cup lukewarm water (for yeast)
2 cups scalded milk
1/2 cup sugar
3 tsps. salt
3 Tbsp. fat
2 beaten eggs

Soften yeast. Pour scalded milk over sugar, fat and salt, cool to lukewarm.

Beat in half the flour, add yeast and eggs, beat again. Add all the graham flour and white enough to make right for soft kneading. Knead and return to bowl until doubled in bulk. Turn on floured board and shape into rolls. Brush rolls with melted fat and let rise again. Makes four dozen. Bake at 425 degrees for 15-20 minutes.

Laura Parker

Banana Bread

1 egg - 1 cup sugar, creamed together
Add 3 ripe bananas that have been well mashed
1-1/2 cup flour
1 tsp. soda
a dash of salt
1/2 cup chopped walnuts

Bake at 350 degrees in loaf pan about one hour.

Golda Cole

Oatmeal Bread

2 pkgs. dry yeast
1/2 cup lukewarm water
1-1/2 cups scalded milk
1/3 cup melted lard
2 tsps. salt
1/2 cup molasses
4-1/2-5 cups sifted flour
2 cups uncooked rolled oats

Dissolve yeast in lukewarm water. Add shortening to scalded milk, also salt and molasses. Stir, cool, add 1 cup of flour, add yeast and rolled oats, add enough more flour to make a soft dough. Turn out on a lightly floured board, knead until smooth and satiny, about 10 min. Shape into ball, place in greased bowl, brush top lightly with melted shortening, cover, let rise in warm place until nearly doubled in size, about 1 hr. Punch down, cover, let rest 10 mins., shape into loaves, place in greased loaf pans. Brush with melted shortening, cover, let rise until nearly doubled in size. Bake in 375 oven 35-40 mins. Remove from pans immediately.

Thelma Tweedie, Parkman

7 Up Bread

1 cup chopped dates
1 cup 7 Up (small bottle)

Bring to a boil dates and 7 Up. When boiling add 1 tsp. soda and 1 tsp. vanilla. Put aside to cool.

1 cup sugar
1-1/2 cups flour
2 Tbsps. butter or margarine
1 egg
1/2 cup nuts

Mix dry ingredients with dates and 7 Up mixture. Pour in bread pan. Bake 1 hour at 350 degrees.

Mrs. Laurette S. Cyr
Grand Isle, Maine

Steamed Entire Wheat Bread

2 cups entire wheat flour
1/2 cup sugar
1/2 cup molasses
1 egg
1 cup sour milk
1 tsp. soda
1 tsp. salt
1 cup raisins (so preferred)

Beat egg, add molasses and sugar, sour milk and rest of ingredients, steam for 2 hours.

Mrs. Florence Carr, Abbot

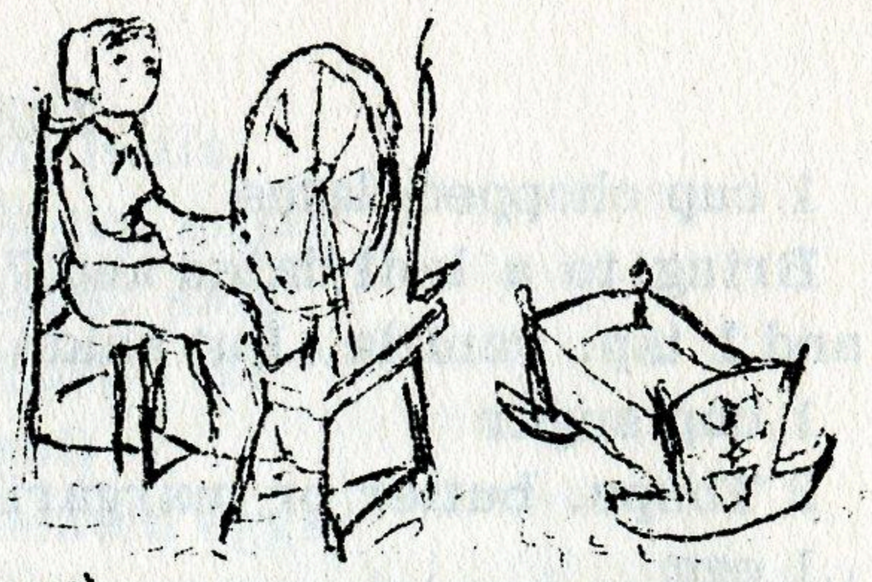
Biscuits (Large Batch)

8 cups sifted all purpose flour
1 heaping tsp. baking soda
2 heaping tsps. cream of tartar or tartar substitute
1 tsp. salt (preferably Bakewell Cream)
2/3 cup crisco
About 4 cups sweet milk

Set oven at 475 degrees--Mix dry ingredients, work in shortening, add milk all at once and form quickly into ball. Place dough on floured board, kneading slightly, roll 1/2 in. thick, cut with biscuit cutter, dipping in melted shortening as each biscuit is placed in baking tin. Bake 'til golden brown.

Thelma Tweedie, Parkman

CAKES



Cup Cakes

5 Tbsps. butter
1 cup sugar, cream well
Add 2 eggs, beat until light
Add flour slowly (1-3/4 cups flour)
2-1/2 tsps. baking powder, 1/2 cup milk, 1 tsp. vanilla

Gertrude Curtis, Parkman

Fruit Crunch Cake

1 egg (beaten)
1 cup sugar
1 can fruit cocktail (2-1/3 size)
Juice and all
Add: 1 cup sifted flour with 1 tsp. soda, 1/2 tsp. vanilla
Pour all into a pan (8 x 10 inch size)
Before putting in the oven, sprinkle with 1/2 cup brown sugar, and 1/2 cup chopped nuts mixed together. Bake at 325 degrees for 1 hour. Serve with whipped cream (and a cherry) or Dream Whip.

Marie F. Gilman,
Dover-Foxcroft

Date Cake

Cook in sauce pan until soft - 1 pkg. of dates (cut up), 1 cup hot water, 1 tsp. soda. Let cool. Add - 1 cup sugar, , 1/2 cup shortening, 2 cups sifted flour, a little salt and 1 tsp. vanilla. Bake at 375 until done.

Lena Deane

Mocha Fudge Cake

Batter: 1-1/8 cup sugar
1-1/2 cups sifted flour
1/4 tsp. salt
3 tsp. baking powder
1-1/2 squares unsweetened chocolate, 3 Tbsps. butter
3/4 cup milk
3/4 tsp. vanilla

Sauce:

3/4 cup brown sugar
3/4 cup white sugar
6 Tbsps. cocoa
1-1/2 cups strong coffee

Mix and sift sugar, flour, salt and baking powder. Melt chocolate and butter together and add to first mixture. Blend well, add milk and vanilla, beat. Pour into greased pan 9 x 13, combine brown and white sugar and cocoa and sprinkle over batter. Pour coffee over top, bake at 350 degrees for 40 minutes. Serve with whipped cream.

Caro Turner

Red Velvet Cake

1/2 cup Crisco, 1-1/2 cups sugar. Beat in 2 eggs, blend in 2 Tbsps. cocoa. 2 ounces red food coloring, then add 1 tsp. salt, 1 tsp. vanilla, 1 cup buttermilk, add alternately with 2-1/2 cups flour. Mix 1-1/2 tsps. soda and 1 Tbsp. vinegar. Fold into batter. DO NOT BEAT.

Frosting: Blend 5 Tbsps. flour and 1 cup milk. Cook until thick paste, then cool. Then cream 1 cup butter and 1 cup sugar. Add to above with a tsp. of vanilla. Beat until it looks like whipped cream.

Gertrude Curtis, Parkman

Melt In Your Mouth Blueberry Cake

2 eggs, separated
1 cup sugar
1/2 cup shortening, part Crisco
1/4 tsp. salt
1-1/2 cups sifted all-purpose flour, scant
1 tsp. vanilla
1/3 cup milk
1 tsp. baking powder
1-1/2 cup blueberries

Beat egg whites until stiff, add about 1/4 cup of the sugar to these. Set aside. Cream the shortening, add salt and vanilla to this, add remainder of the sugar, then the egg yolks, beat until light and creamy. Sift flour and baking powder together, add alternately to creamed mixture with the 1/3 cup milk. Fold in the egg whites, then the blueberries that have been well dusted with flour from the 1-1/2 cups. Turn batter into a greased 8 x 8" pan. No waxed paper should be used. Sprinkle top of batter with a little white sugar. Bake at 350 degrees for 50 minutes. Serve warm from the pan.

Mrs. Loantha Pike, Skowhegan

Chocolate Cake

2 cups flour
1-1/2 cups sugar
2 Tbsps. cocoa
1 tsp. soda, 1 tsp. salt
1/2 tsp. cream tartar
1 Tbsp. lard
1/2 cup hot water
1 cup sour milk
1 tsp. vanilla
2 eggs

Easy Cake

1 cup sugar
1/2 cup butter
2 eggs
1/2 cup cold water
1/2 tsp. soda
1 tsp. cream tartar
1-1/2 cups flour
1 cup nut meats

Corinne Bearce

Hot Milk Cake

2 eggs
1/2 cup Hot milk
1 cup sugar
1 tsp. baking powder
1 cup cake flour
1/2 tsp. salt, 1 tsp. vanilla

Beat yolks and whites separately, add sugar to yolks - then hot milk. Add sifted ingredients. Beat after each addition, and always with egg beater. Fold in beaten egg whites last.

Mrs. William Jowett

Applesauce Cake

1-1/2 cups unsweetened applesauce, bring applesauce to a boil, take from heat and add 1 tsp. soda. Add to above, 1-1/2 cups sugar, 1/2 cup shortening. Mix in dry ingredients: 2-1/2 cups flour, 1 tsp. cinnamon, 1/2 tsp. cloves, 1/2 tsp. nutmeg, 1 tsp. salt, 1 cup raisins. Bake at 350 degrees for 35-40 min.

Bonita Bailey

Strawberry Shortcake

3 cups sifted flour (all purpose)
2 Tbsps. sugar
3/4 cup shortening (part butter)
4-1/2 tsps. baking powder
1-1/2 tsps. salt
1 cup milk

Work shortening into dry ingredients until mixture is fine. Add milk, mix well. Pat dough into two 9 inch pans (greased). Bake in hot oven (450) degrees, 18-20 minutes. Spread sweetened strawberries (1 quart) between layers and on top. Alternate with whipped cream. Yields 8 to 10 servings. This is best when warm.

Thelma Tweedie, Parkman

Old Fashioned Jelly Roll

3 eggs, 1 cup sugar
1/4 cup cold water
1 tsp. vanilla
3/4 cup sifted flour
2 tsps. baking powder
1/2 tsp. salt

Beat eggs until light, add sugar and continue beating until light and fluffy. Add water and vanilla and stir until smooth. Sift dry ingredients together and add, gradually. Pour batter in a 15 x 11" jelly roll pan lined with greased waxed paper. Bake in a moderate oven, 375 degrees for 12-15 min. Turn out immediately on a tea towel which has been sprinkled with powdered sugar. Cut off edges of cake and remove waxed paper. Spread liberally with jelly or jam and roll up. Wrap with tea towel until cool. Remove towel and spread with Cream Icing and garnish with chopped cherries and nuts. Yield--serves ten.

Thelma Tweedie, Parkman

Upside-Down Apple Cake

1/2 cup butter
1 cup sugar
2 cups flour
2 eggs
2 tsps. baking powder
1/2 cup milk
3 or 4 apples
vanilla

Cream butter and sugar thoroughly, add the well beaten egg yolks. Add the flour and milk alternately, having sifted the baking powder with the flour. Lastly, fold in the beaten egg whites and vanilla. Melt 2 Tbsps. of butter in a pan. Spread 1 cup brown sugar in the butter. Pare 3 or 4 apples and cut in rings like pineapple. Place apple rings in butter and sugar mixture with a maraschino cherry in each center. Pour cake batter over this and bake at 350 degrees for 45 min. Turn out on platter and serve with either whipped cream or ice cream.

Marilyn Harvey

Jesty or Holiday Cake

1 box seedless raisins
1 cup white sugar
1 tsp. salt
2 level tsps. cinnamon
1 pinch each ginger, allspice, cloves and nutmeg
1 heaping Tbsp. shortening
2 cups boiling water

Boil the ingredients together for 5 min. -cool, but don't let it get cold. Add 3 cups flour sifted with 1 heaping tsp. soda, mix well. Bake in 350 degree oven 45 min. or until done.

This can be baked in advance of a holiday and wrapped in either aluminum foil or plastic wrap, will stay nice and fresh for a long time. All kinds of fruit can be added to this.

Faye Bridge

Whoopie Pies

1/2 cup Crisco
1 cup sugar
1 egg, 2 cups flour
1-1/2 tsps. soda
6 Tbsps. cocoa
1 cup milk

Cream shortening and sugar, add egg. Add sifted flour, soda and cocoa to mixture alternately with the milk. Drop by tablespoons onto cookie sheet. Bake in 375 degree oven for 15 to 20 minutes.

Filling: 8 Tbsps. Crisco, 8 Tbsps. (1/2 jar) marshmallow fluff, 3/4 cup confectionery sugar, 1 tsp. vanilla, dash of salt. Mix ingredients and blend thoroughly. Spread on cookie then top with another to form a sandwich.

Anne Fairbanks,
Ludlow, Vt.

Orange Kiss-me Cake

6 oz. can (3/4 cup) frozen orange juice concentrate
2 cups flour
1 tsp. soda, 1 tsp. salt
1 cup sugar
1/2 cup shortening
1/2 cup milk
2 eggs
1 cup raisins
1/3 cup chopped walnuts
Oven - 350 degrees, pan 13 x 9 inch cake pan

Grease and flour pan. Combine 1/2 cup orange juice with remaining ingredients in large mixing bowl and beat 3 minutes. Bake at 350 degrees for 40-45 minutes. When done drizzle remaining orange juice over top of warm cake, sprinkle with topping: 1/2 cup sugar, 1/4 cup walnuts and 1 tsp. cinnamon.

Mabel Bradford, Newport

Coffee-Coffee Cake

1/2 cup shortening
1/2 cup sugar
1 cup scalded milk
2 tsps. instant coffee
2 tsps. salt
1/2 cup raisins

Dissolve 2 pkgs. dry yeast in 1/4 cup warm water, add 1 tsp. sugar to this. Add yeast mixture to above and add 2 well beaten eggs, then 4 cups flour and beat well. Punch down, put half of batter mixture in angel food pan. Make a mixture of 1/3 cup melted butter, 1/2 cup brown sugar and walnuts. Put over batter and then add rest of batter. Bake at 350 degrees for 35-40 min. Top with confectionery sugar and milk topping.

Cherry Nut Cake

1/2 cup butter (scant)
1 cup sugar
1/2 cup sweet milk
1/2 cup walnuts, chopped
1/2 cup cherries
2 cups flour
2-1/2 tsp. baking powder
1/2 tsp. Brandy extract
3 egg whites

Cream butter, sugar, add milk, flour and baking powder, beat well. Add the chopped walnuts and cherries. Add the egg whites last, beaten well. Save half of cherries and walnuts to put on cake. Add the cherry juice to the frosting.

Frosting: 1 lb. confectionery sugar, just enough cherry juice to color the frosting pink. Add: 1/2 cup chopped walnuts and 1/2 cup cherries to put on cake.

Florence Carr, Abbot

German's Sweet Chocolate Cake

1 bar (4 oz.) Bakers German's Sweet Chocolate
1/2 cup boiling water
1 cup butter or oleo
2 cups sugar
4 egg yolks unbeaten
1 tsp. vanilla
2-1/2 cups cake flour
1/2 tsp. salt
1 tsp. soda
1 cup buttermilk
4 egg whites, beaten stiff

Melt chocolate in boiling water, cool. Cream butter and sugar until fluffy, add egg yolks, one at a time, beat well after each. Add melted chocolate and vanilla, mix well. Add the sifted flour, salt, soda alternately with the buttermilk. Beat until smooth, fold in the egg whites, pour into 3 deep 8 or 9 inch layer pans. Bake in 350 degree oven 30-40 minutes. Cool, frost tops only with the following frosting: Coconut-Pecan Frosting

For the above cake only, combine 1 cup evaporated milk, 1 cup sugar, 3 egg yolks, 1/2 cup butter, 1 tsp. vanilla. Cook and stir over medium heat until thickened, about 12 minutes. Add 1-1/2 cups angel flake coconut, 1 cup chopped pecans, beat until thick enough to spread. Mrs. Electa Knowlton,
Millinocket

Woodland Nut Cake

2-3/4 cups sifted cake flour
1-3/4 cups sugar
2 tsp. baking powder
1-1/2 tsp. salt
1 cup shortening
3/4 cup milk
1 tsp. almond extract
1 tsp. orange extract
3 eggs and 1 egg yolk, unbeaten
1/2 cup walnuts chopped fine
1/2 cup pecans chopped fine

Sift flour, sugar, baking powder, salt. Drop in shortening, add milk, flavoring and 1 egg, beat 200 strokes or 2 minutes on low speed. Scrape bowl, add remaining eggs. Beat 2 minutes low speed. Add nuts and blend. Bake in tube pan at 375 degrees for 60 or 70 minutes. Ruby Spaulding

Thelma's Applesauce Cake

1 cup of granulated sugar, 1/2 cup brown sugar, 2 eggs, 1/2 cup melted shortening, beat well. 1-1/2 cups thick applesauce, 2 cups sifted flour, 1-1/2 tsp. baking soda, 3/4 tsp. salt, 1/2 tsp. each, cinnamon, cloves, nutmeg and allspice, 1 Tbsp. cocoa, 1/4 cup milk. Mix well, bake for 50 min. at 350 degrees. Frost with orange or lemon frosting.

Cherry Cake

2 cans Pie cherries, 3 Tbsps. brown or white sugar, 1/2 cup butter, 1 box lemon cake mix.

Empty cherries in greased cake pan about 13 inches long. Sprinkle the cherries with brown sugar (or white). Cream butter and cake mix thoroughly. Then spread over cherries and brown or white sugar. Bake at 375 degrees for about 30 minutes or until done.

Marguert Patterson

Pumpkin Cake

1-3/4 cups pumpkin
2/3 cup shortening
3 cups sugar
4 eggs
2/3 cup cold water
3-1/3 cups flour
1 tsp. cassia
1/4 tsp. cloves
2 level tsps. soda
1/2 tsp. (level) baking powder

Cream shortening and sugar, add pumpkin and eggs. Beat well. Add 2/3 cup cold water, sift spices, soda and baking powder and flour and add to other mixture. Use a large greased cake pan and cook until done, about 30 min. at 375 degrees.

Marguert Patterson, Abbot

Carrot Cake

4 eggs, 2 cups sugar
1-1/2 cup Crisco oil
1/2 tsp. salt
1/2 tsp. cinnamon
2 cups carrots
2 cups flour
1 tsp. soda
1 tsp. baking powder

Bake at 350 degrees for 40 minutes.

Tayler Cake (Spice)

2 eggs
1-1/2 cups brown sugar
1/2 cup butter
1 tsp. cloves and cinnamon
1 tsp. soda
1 cup sour milk
1 cup chopped raisins
About 2-1/2 cups flour

Gertrude Curtis

Dressed up Yellow Cake

1 box yellow cake mix
1 box lemon jello
2/3 cup water
2/3 cup oil, 4 eggs

Combine all and mix. Pour mixture into ungreased tube pan. Bake at 375 degrees for 45 minutes. When taken out of the oven, pour 1/2 cup orange juice over the cake.

Marie Gilman, Dover-Foxcroft

Eva's Applesauce Cake

Heat: 1-1/2 cups unsweetened applesauce. Add: 1 heaping tsp. soda to applesauce, add 1-1/2 cups sugar, 1/2 cup shortening. Sift: 2-1/2 cups flour, 1 tsp. cinnamon, 1/2 tsp. cloves, 1/2 tsp. nutmeg, 1 tsp. salt. Add, 1 cup raisins. Bake at 350 degrees for 35-40 minutes.

Millie's Chocolate Cake

1 cup boiling water, add 2 tea bags
3/4 cup margarine or lard
1-1/4 cups sugar
2 eggs
2 cups flour
1/4 cup cocoa
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla

Cream margarine or lard with sugar, add 2 eggs, then flour, cocoa, soda, baking powder and salt. Add tea water and beat well. Bake at 375 degrees.

Wonder Chocolate Cake

This recipe needs no extra mixing bowl. Mix right in square cake pan, 8 x 8", 1-1/2 cups flour, 1 cup sugar, 3 Tbsps. cocoa, 1 tsp. soda, 1/2 tsp. salt. Sift ingredients together into pan, make 3 holes in dry ingredients, in first hole put 6 Tbsps. salad oil, in second hole, 1 tsp. vanilla and in the third hole put 1 Tbsp. vinegar. Pour 1 cup water over all. Stir with a fork until well blended. Bake at 350 degrees for 25 minutes. Frost in pan.

Mrs. Electa Knowlton,
Millinocket

Molasses Apple Cake

2 cups flour
1-1/2 tsp. soda
1 tsp. cinnamon and ginger
1/2 tsp. cloves
1/2 hot water that the apples are cooked in
1/2 cup shortening
1/2 cup brown sugar
3/4 cup molasses
2 eggs

I <u>slightly</u> cook a qt. of apple slices and drain. Sift flour with soda and spices. Cream shortening, add sugar, beat, add eggs, beat. Add 1/4 dry ingredients, then molasses. Add remaining ingredients, hot apple water, and stir in apples last. Mixture will be thin. Bake in a 9 x 14" pan for 40 minutes at 350 degrees. Serve warm with whipped cream.

Eda Fortier

Peanut Butter Cake

Cream: 1/4 cup butter and 1 cup sugar
1 beaten egg
1 cup milk
1 tsp. soda (in milk)
1/4 cup peanut butter
1-1/2 cups flour
1 tsp. salt
1 tsp. vanilla

Add peanut butter to sugar, butter and egg. Then add milk, and dry ingredients. Bake at 350 degrees.

Frosting: 1-1/2 cups of powdered sugar
1 tsp. butter
2 tsp. peanut butter
1 tsp. boiling water
1 tsp. vanilla

Minnie Bridge, Parkman

My Best Gingerbread

1/2 cup sugar
1/2 cup butter and lard mixed
1 egg & 1/2 tsp. baking powder
1 cup molasses
2-1/2 cups sifted flour
1-1/2 tsps. soda
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. salt
1 cup hot water

Cream shortening and sugar. Add beaten egg and molasses. Add dry ingredients (sifted). Add hot water and beat until smooth. Bake 35 minutes at 325-350 degrees.

Bonita Bailey, Parkman

Yellow Cake

2 cups sifted flour
1-1/3 cups sugar
1 tsp. salt
1/2 cup Crisco
3 tsps. double acting baking powder
2/3 cup milk
2 eggs
1/3 cup milk
1 tsp extract (any kind)

Combine flour and sugar, salt, baking powder in mixing bowl. Add Crisco and first milk called for. Beat at medium speed for two minutes. Add eggs and rest of milk, vanilla. Beat 2 minutes, pour into two 8 x 1-1/2 or 9 x 1-1/2 " pans rubbed with Crisco and floured. Bake 30 minutes at 350 degrees.

Margaret Murray

Sour Cream Chocolate Cake

1-1/2 cups sugar, 1 cup thick sour cream, 1 tsp. soda dissolved in cream. Beat all until fluffy. Add 2 eggs, 2 cups sifted flour, salt, 1 tsp. vanilla, 2 squares chocolate, melted in 1/2 cup hot water. Bake slowly.

Mayonnaise Cake

2 cups flour
1 cup sugar
1 cup salad dressing
1 cup water
Use large cake pan.
2 tsps. baking soda
1 tsp. vanilla
1/2 cup cocoa
(If squares, 3 little sqares)
Mrs. Marjorie Shorey,
Dover-Foxcroft

Cheese Cake

Stir 1 pkg. of lemon jello in 1 cup of boiling water. Let cool. Roll out 32 graham crackers. Melt 1/4 stick of oleo and mix with crackers. Line bottom of pan with cracker mixture for the crust. Save some of cracker mixture to sprinkle on top when done.

Whip 1 can of chilled evaporated milk, add 1 cup of sugar to milk, also add 1 pkg. of softened cream cheese (8 oz.) to milk and whip some more. Add jello to milk mixture, mix well. Pour over cracker crust in pan. Sprinkle left over cracker mixture on top. Chill until firm.

Lucille Thomas

Pineapple Coffee Cake

Drain a No. 2 can of crushed pineapple, saving 2/3 cup of the syrup. Thoroughly mix the syrup with 2 cups biscuit mix, 1 egg and 1/4 cup sugar. Pour into greased 8 or 9 inch square pan, and cover top evenly with the crushed pineapple. Sprinkle with 1/4 cup brown sugar and a little nutmeg or cinnamon. Bake at 400 degrees for 25-30 minutes. Now call your kaffee klatch together!

Eda Fortier

Happy Day Cake

Measure into sifter:
2-1/4 cups flour
3 tsps. baking powder
Measure into mixing bowl:
Measure into cup:
1 tsp. vanilla
1 tsp. salt
1-1/2 cups sugar
- 1/2 cup shortening
- 7/8 cup milk
2 eggs unbeaten

Stir shortening to soften. Sift dry ingredients in. Add 3/4 of milk and vanilla mixture. Mix until flour is dampened. Beat for 2 minutes. Add eggs and rest of milk. Beat 1 minute longer. Bake at 375 degrees for 25-30 minutes.

Cherry Crunch

2 cans cherry pie filling
1 box, 2 layer cake mix
3/4 cup melted butter
2 oz. sliced almond

Put cherries in 9 x 13 inch baking dish. Sprinkle cake mix, smooth with fork. Do not press down. Pour butter over all. Sprinkle almonds on top. Bake at 350 for 50 min. Cool and chill. Serve with whipped or ice cream.

Cheryl Sullivan

Tomato Soup Cake

1 cup sugar, 1/2 cup Crisco, 1 can tomato soup. Add: 1 tsp. soda, 1/2 tsp. salt, 2 cups flour, 1 tsp. vanilla, 1 cup chopped raisins. Frosting: 2 cups powdered sugar, 2 tsps. peanut butter, 1 tsp. butter, 1 tsp. vanilla mixed with hot water.

Apple Cake

Blend together 2 cups sugar, 2 cups flour, 2 tsp. soda, 2 tsp. cinnamon, 1 tsp. salt, 3/4 cup nuts, 3 eggs, 1/2 cup oil, 2 tsp. vanilla. Add 4 cups chopped apples. Bake at 350 degrees for 45 min. in a 9 x 12 in. pan. This is easy to make and is real good.

Mrs. Electa Knowlton

Gingerbread For Two

Cream together 1/2 cup sugar and 1/4 cup butter. Add 1 beaten egg, 1/4 cup molasses. Sift 1 cup flour, 1 tsp. soda and 1 tsp. salt, spice desired, ginger, cinnamon and cloves--(I use). Add to sugar mixture. Lastly add 1/2 cup boiling water. Bake at 350 degrees 40-45 minutes.

Delicious Dark Cake

Cream together:
1/2 cup shortening
Spices to taste:
1/4 cup molasses, Mix well.
Sift together and add:
2 cups flour
Stir and add:
1-1/2 cups chopped apples
Bake at 350 degrees.

3/4 cup sugar
1/2 tsp. salt
1 egg
1/2 tsp. cream tartar
1 heaping tsp. soda
3/4 cup raisins
1 cup hot water, last

Annie Knowlton

Peanut Butter Cake

2 cups sifted flour
1-1/3 cups sugar
3 tsps. baking powder
1 tsp. salt
1/2 cup shortening
1/3 cup milk
1/4 cup peanut butter

Beat 2 minutes at medium speed. Add 1/3 cup milk and 2 eggs, beat 2 minutes more. Bake at 350 degrees 30-35 minutes. Frost with peanut butter frosting. Mrs. David Lane Sr., Bangor

Old Fashioned Crumble Cake

1/3 cup fat (any kind)
2 cups brown sugar
2 cups hot water
1 tsp. salt
1 box seedless raisins (or less)
1 tsp. cinnamon
1 tsp. cloves
3 cups bread flour
1 tsp. soda

Boil together sugar, water, fat, salt, spices and raisins for 5 minutes. When cold, add soda dissolved in 1 Tbsp. of hot water and add flour. Bake about 45 minutes in 325 degree oven. Makes 2 loaves or 1 large tin. This is a heavy cake (no eggs), but very tasty. Caro Turner, Parkman

Sugar Cake

1-1/2 cups flour
2 tsps. baking powder
1/2 tsp. salt
2 eggs, break in cup, fill with milk
1 cup sugar
1/2 tsp. vanilla
3 Tbsps. shortening

Bake at 350 degrees. Gertrude Curtis

Coffee Cake

1 beaten egg, 1/2 cup sugar, 1/2 cup milk, 2 Tbsps. shortening or Wesson Oil. Mix these and beat well. Add, sifted together to the above, 1 cup flour, 1/2 tsp. salt, 2 tsps. baking powder. Mix well and pour into an 8" square pan lined with waxed paper. SPRINKLE WITH THIS MIXTURE: 1/4 cup brown sugar, 1 tsp. cinnamon, 1 Tbsp. flour, 1 Tbsp. melted butter, 1/2 cup broken nut meats. Spread evenly over dough. Bake at 375 degrees for 20-25 minutes. Marie Gilman,
Dover-Foxcroft

Old Fashioned Short Cake

2 cups flour
2-2/3 tsps. cream tartar
1-1/3 tsps. soda
1/2 Tbsp. sugar
1/3 cup shortening
3/4 cup milk

Form into biscuits. Bake 12 minutes 450-465 degrees. When done, open, butter, put crushed fruit on and between each one. Serve hot or cold with whipped cream.

Chocolate Cake

Melt together 2 squares chocolate or 2 tablespoons cocoa and 1/3 cup shortening and let cool. Mix 1 cup sugar, 1 egg, 2/3 cup sour milk, 1 tsp. soda, little salt, 1 cup flour (rounding), then add to chocolate mixture. Lastly add 1/4 cup boiling water, 1 tsp. vanilla. Bake 25 minutes at 350 degrees.

Gertrude Curtis

Pumpkin Cake

2-1/4 cups sifted flour
1/2 tsp. salt, 1/4 tsp. soda
3 tsp. baking powder
1-1/2 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. allspice
1/2 cup shortening
1 cup firmly packed brown sugar
1 egg and 2 yolks (unbeaten)
3/4 cup sour milk
3/4 cup canned pumpkin
1/2 cup finely chopped walnuts

Bake in layers 350 degrees 30-35 minutes. Cool and frost with fluffy frosting.

Mrs. Al Crocker

Pineapple Upside Down Cake

1/3 cup shortening
1/8 tsp. salt
1/2 cup sifted flour
1-1/2 tsps. baking powder
1/2 cup pineapple juice
Mix all together and beat.

In bottom of greased pan, place 1/2 cup brown sugar (packed). On top of this arrange 5 slices of canned pineapple. Pour above batter over pineapple and bake in moderate oven until top is done. Serve with whipped cream.

Lena Deane

Rochester Cake

2 eggs well beaten
1 cup sugar
1/3 cup butter
1/2 cup milk
Bake at 350 degrees.
1-1/2 cups flour
1/2 tsp. cream of tartar
1/4 tsp. soda
vanilla and salt
Lena Deane

Chocolate Cake

1-1/2 cups sugar
1/2 cup shortening
1/4 cup cocoa
1 cup sour milk
2 cups flour
2 tsps. soda
1 tsp. cassia
1 tsp. vanilla
1 tsp. salt
1/2 cup boiling water, last

Bake in 13 x 9 x 2" tin, 350 degree oven.

Hattie Bishop

Farmer's Fruit Cake

1 cup molasses
1/2 cup sugar
1 cup chopped apples
1 cup chopped salt pork

Cook together until apples are done. Cool. Add 1 egg, 1 cup sour milk, 1 heaping tsp. soda, about 2 or 2-1/2 cups sifted flour. Add 1/2 cup cut raisins, 1/2 cup cut dates and 1/2 cup cut walnuts (if desired). All kinds of spice except ginger. Bake in loaf pan about 1 hour about 350 degrees. Tena Marsh

Raisin Cake

Boil 1 cup raisins for 20 minutes in water, do not cover them. Then add 2 eggs and 1 cup sugar, 1-1/4 cup of unsifted flour, 1 tsp. soda, 1 tsp. each of lemon and vanilla, 1/3 cup shortening, scant. Add 1/2 cup of the raisin water with the raisins. Add any spices liked, such as cinnamon, ginger, etc.

Mrs. Marion McPhetus,
Guilford

CANDIES

Peanut Butter Fudge

2 cups white sugar
1/2 cup milk
Boil to soft ball stage
Have ready: 1 cup peanut butter
1 cup marshmallow — 1 tsp. vanilla
1 Tbsp. butter — Pinch of salt

Stir in peanut butter, marshmallow, butter, vanilla and salt instantly and stir until not too thick. Pour into buttered dish.

Boneta Bailey

Christmas Time Candy

2 lbs. confectionery sugar, 6 Tbsps. evaporated milk, 2 eggs, 1 lb. unsweetened chocolate, 1 tsp. salt, 2 Tbsps. butter, 1 tsp. vanilla. Mix sugar, milk and eggs, well beaten. Melt the chocolate and butter, add to sugar mixture with the salt and vanilla. Add cup or two of nuts cut fine. Press in pan. When firm cut in squares.

Mrs. Ernest Darling, Hampden

Edith's Creole Date Candy

3 cups sugar, 1 cup rich milk, 2 cups sliced dates, 1-1/2 cups nut meats. Stir sugar and milk over fire until dissolved. Boil down to soft ball stage. Add sliced dates and cook for two minutes, stirring constantly. Remove from fire and beat until quite thick. Add nuts and continue beating when quite stiff. Pour into buttered pan and let set until it will hold its form when cut into squares. If cut when still a little sticky, it can be rolled in shredded coconut and is very good.

Home Made Chocolates

2/3 cups condensed milk, 1/8 lb. butter, 1 tsp. mapeline flavoring, 1 pkg. of confectionery sugar. Form into ball the size of a chocolate, set in refrigerator to cool and harden a little. Melt 6 squares chocolate and 1/3 of a bar of paraffin wax. With a toothpick dip chocolates from refrigerator into mixture and set on wax paper in the refrigerator to harden.

Maryse Tweedie, Parkman

Peanut Butter Fudge

1 pkg. powdered sugar, 3/4 cup milk. Boil until it forms quite hard ball tried in cold water. Add 1 cup marshmallow fluff, 4 Tbsps. peanut butter, 2 Tbsps. butter, salt and vanilla.

Dot Howard

Old Fashioned Molasses Corn Balls

3 quarts popped corn, 1 cup molasses, 1/2 cup sugar, 1 Tbsp. butter, 1/2 tsp. salt. Pick over corn removing kernels. Put in large pan and sprinkle with the 1/2 tsp. salt. Combine butter, molasses and sugar and boil until mixture forms brittle in cold water. Pour gradually over corn, stirring constantly. Shape into balls using as little pressure as possible.

Caro Turner

Snow Balls (Candy)

1 stick butter, 1 cup sugar, 1 beaten egg, 1 lb. dates (cut). Cook ten minutes stirring constantly. Remove and place in large bowl. Add one cup chopped nuts and 3 cups rice krispies. Grease hands and roll by teaspoons in hand. Roll in coconut and place on waxed paper.

Leola Marstellar, Lisbon Falls

White Fondant

2 cups sugar, 1/4 cup flour, enough milk to mix well (as for fudge). Cook until it forms a soft ball when dropped in cold water. Remove from heat, add 2 heaping tablespoons marshmallow fluff, vanilla and 3/4 or 1/2 cup chopped walnuts. Pour in greased pan. It is very good.

Phyllis Preedom,
Ludlow, Vermont.

Edith's Divinity Fudge

3-1/2 cups sugar, 1/2 cup corn syrup (white), 2/3 cup water, 1/8 tsp. salt, 2 egg whites, 1/2 cup sliced walnut meats, 1 tsp. vanilla. Cook sugar, syrup, salt and water to soft ball stage. Reserve 1/2 cup syrup. Cook remainder to hard ball test. Onto the beaten egg whites pour very slowly the first half cup of syrup, beating constantly. Then add remainder of syrup. Add nuts and vanilla, continue beating until the mass thickens and grows heavy. Pour into large pan lined with waxed paper.

Chocolate Dip Balls Candy

1 cup confectionery sugar, 3/4 cup peanut butter, 1 cup fine coconut, 1/2 cup chopped nuts, 1 cup chopped dates, 1 egg beaten, 1/4 tsp. salt, 1 tsp. vanilla. Combine sugar, peanut butter, coconut, nuts, dates, salt and vanilla, mix in egg, shape and dip into warm icing quickly and place on waxed paper.

Icing: Melt 1 cup (6 oz.) chocolate bits in top of double boiler.

CASSEROLES & MAIN DISHES

Sunday Night Cheese

6 slices of dry bread, cut in cubes, buttered, salt, 1/2 tsp. dry mustard, 2 eggs beaten, 1-1/2 cups milk, 1 tsp. Worcestershire sauce, 2 cups grated cheese. Cut crust from bread. Line sides and bottom of casserole with bread. Pour mixture over bread and bake in 350 oven about 30 minutes.

Faye Bridge

Casserole

1 cup macaroni
1 cup cheese
6 frankforts
6 slices of bacon

Cook macaroni in boiling water until soft, stir in cheese. Put in deep pie plate, stand frankforts (that have been cooked and split) up around edge, place strips of bacon on top and cook until bacon is crisp.

Faye Bridge

Meat Loaf

1-1/2 lbs. good hamburg, 1 small can mushrooms (chopped), 1 small can tomato sauce, 1 small green or red pepper (chopped), 1 tsp. Accent, 1/2 cup Kelloggs corn flake crumbs. Mix 1 tablespoon gravy master with 5 tablespoons cold water, mix all together. Bake slowly, 350 degrees for about 1 hour. Check now and then, baste with water if necessary. Serves 8.

William Turner

Eggplant With Cheese

This recipe comes directly from Italy.

2 egg plants - 1 pkg. of Mozzarella cheese
2 eggs 2 or 3 cloves of garlic
1 large can tomatoes (Gloria brand)
1 can tomato paste (Catalena)

Peel garlic and cut up fine. Brown in cooking oil, add tomatoes and tomato paste and let simmer at least 2 hours. Fill egg plant and slice, dip in beaten eggs and fry in cooking oil until brown. Drain on soft paper. Add layer by layer, first egg plant, then tomato mixture, then cheese, in oiled casserole, salt to taste. Sprinkle crumbs and cheese on top. Bake at 350 degrees for about 1 hour.

Clara Cummings

Shalalia

1 No. 2 can tomatoes, 2 pkgs. cream cheese, 1/2 onion, 1 pepper, cut up. Cook onions and pepper in butter. Turn tomatoes on this and cook until well blended. Add cream cheese with a little milk or cream. A dash of sugar. Serve on crackers.

Nettie Swanson, Monson

Dad's Favorite Casserole

1 lb. hamburg — salt and pepper
4 potatoes sliced — 1/4 cup water
1 can corn (cream style) — bread crumbs and butter

Arrange layer of beef, corn, potatoes, in buttered casserole. Sprinkle layer with pepper, salt. Pour water over, cover and bake for 1 hour at 370 degrees. Remove cover, sprinkle with crumbs. Dot with butter, brown. Serves 4 or 5.

Nettie Swanson, Monson

Picnic Charcoal Grilled Kabobs

For a tasty treat try these Shiska-bobs. Cut beef, lamb or chicken or any meat in 1-1/2 in. chunks. Dip in olive oil mixed with salt, pepper and garlic. Several ripe tomatoes and several green and red peppers, whole small white onions, all cut in cubes. Place on metal skewers or steel wires, sprinkle with salt and pepper. Grill over glowing coals turning continuously until tender. Brush meats with barbecue sauce before grilling. For variety, pineapple chunks, and other fruits may be added. Ham, bologna and franks can also be used. For variety any meat sauce or mustard may be used as preferred.

Thelma Tweedie, Parkman

Macaroni Scallop

1 can pimento
1-1/4 cup milk (scald)
3/4 cup bread crumbs
1/2 tsp. chopped onion (or more)
1 cup fine cheese
2 eggs separated, beat well
1 tsp. salt
3/4 cup cooked tenderoni, or macaroni
3 Tbsps. butter

Add whites of eggs last. Bake at 350 degrees for 45 min.

Peggy Lightbody

French Green Bean Casserole

1 can (16 oz.) green beans, 1 can O & C French fried onions, 1 can cream of mushroom soup, 1/2 cup grated cheddar cheese. Alternate layers of drained beans (reserving 1/2 cup bean liquid) and onions in baking dish. Mix mushroom soup and bean liquid, pour over vegetables. Sprinkle with cheese. Bake in moderate oven (350) for 30 minutes.

Hazel Haley

Quick Macaroni Bake

Makes 4-6 servings. Cook in boiling salted water, according to package directions, 1-1/2 cups elbow macaroni. Drain. Rinse with cold water. Drain. Add: 1 can (10-3/4 oz.) vegetable soup, 1/2 cup grated American cheese, 1/4 cup evaporated milk, 1 Tbsp. butter, salt and pepper to taste. Mix well. Turn into a greased 1-1/2 qt. casserole. Sprinkle over top 1/2 cup buttered bread crumbs. Bake in a moderate oven (375 degrees) for 30-35 minutes or until crumbs are lightly browned.

Boneta Bailey

Tuna Casserole

1-1/2 cups sliced carrots
1-1/2 cups cubed potatoes
1 cup peas
2 cups liquid
1 tsp. salt
1 can tuna fish
2 Tbsps. flour
3 Tbsps. butter or margarine

Cook the vegetables in boiling salted water until tender. Drain the water; measure it and add milk to make 2 cups liquid. Prepare a white sauce using 3 Tbsps. flour, and 3 Tbsps. butter with the 2 cups liquid. Season to taste with salt and pepper. Break the tuna in chunks and add with the peas to the white sauce. Alternate the vegetables and the sauce in a buttered casserole. Butter 2 slices of bread; cut in cubes and cover the top of the casserole with the cubes. Bake in moderate oven, 350 degrees for 45 minutes or until hot and bubbly.

Boneta Bailey

Sweet Potato Pie

1-1/2 cup mashed sweet potatoes
3 Tbsps. butter
1-1/4 cup sugar
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/2 tsp. salt
3 eggs
2 cups milk

Mix well, potatoes, butter, sugar, cinnamon, salt and nutmeg. Beat egg yolks and add beaten whites of eggs, then milk. Bake in ten inch pie shell until firm in center.

Caro Turner

Haddock and Shrimp Casserole

1-1/2 lbs. frozen or fresh haddock, 2 cans frozen cream of shrimp soup--have both thawed. Cut fish in bite size, alternate fish and soup in dish, cover with buttered crumbs. Bake in 350 degree oven until fish is done, about 25 minutes.

Ruby Flanders

Italian Delight

1/4 cup salad oil
1 large onion, chopped
1 large green pepper, chopped
1 clove garlic, chopped
1 lb. ground meat
1 can of tomato soup
1/2 lb. fresh or canned mushrooms
1/2 can cream style corn
1 cup grated cheese
1 tsp. Worcestershire sauce
1 Tbsp. salt
1/2 pkg. cooked spaghetti
a dash of cayenne

Brown onion, green pepper and garlic in oil, add meat and brown. Then add rest of ingredients, put in casserole, top with some grated cheese. Bake about 1/2 hour in 350 degree oven.

Miriam Loo

Country Pie

Crust: 1/2 of an 8 oz. can (1/2 cup) Hunts tomato sauce, 1/2 cup bread crumbs, 1 lb. ground beef, 1/4 cup chopped onions, 1 chopped green pepper, 1-1/2 tsps. salt, 1/8 tsp. black pepper. Combine and mix well. Line pie plate.

Filling: 1-1/3 cups minute rice cooked in 1-1/2 cup water. Add: 1-1/2 cup tomato sauce, 1/4 cup cheddar cheese (grated), 1/2 tsp. salt. Combine and fill pie shell. Cover with aluminum foil and bake at 350 degrees for 25 minutes. Uncover, sprinkle with 3/4 cup grated cheddar cheese. Return to oven 10 or 15 minutes (uncovered).

Elizabeth Martell

Bread Stuffing

3 qts. stale bread crumbs, 1/2 cup minced onions, 1-1/2 tsp. salt, 1 tsp. poultry seasoning, 1/4 tsp. pepper, 1/2 cup melted butter, 1-1/2 cups hot water. Mix well. Enough for large fowl. For a less moist stuffing, omit half of water.

Irishman's Turkey

Chop very fine:
1 small onion
12 oz. can corned beef (pulled apart)
2 Tbsps. plain gelatin
1 cup salad dressing or mayonnaise
1 cup water, 3 or 4 hard cooked eggs
1/2 cup celery
2 green peppers (optional)

Dissolve gelatin in water (be sure to keep it liquid). Whip ingredients all together and stir into chopped meat except the eggs. Make layer of meat, then the eggs chopped not too fine, then the rest of meat.

There is a jello "Tomato" and I like it using about half when mixed and 1 tablespoon plain gelatin.

Mrs. Ethel Cameron,
Oak Ridge, Tenn.

Clam Scallop

1 cup cracker crumbs, 1 cup sweet milk, 1/3 cup margarine, 1 small can minced clams with broth, 1 egg. Mix like cake or all together. Put in casserole, dot with butter and bake in oven 325 degrees for about 20 minutes or until firm.

1 can of cream corn in place of clams is good.

Gertrude Curtis, Parkman

Chinese Fried Chicken

1 broiler chicken, cut into pieces, 1 tsp. dry mustard, 1 tsp. salt dissolved in 2 cups cream or canned milk, 1/2 tsp. Worcestershire sauce. Roll pieces of chicken in flour seasoned with salt and pepper. Pack chicken in baking dish with straight sides. Fill in cracks between chicken with bread pieces. Pour sauce over this. Let stand in refrigerator several hours, from 4-6 hours. Bake 1 hour at 400 degrees, then bake off without the cover on until brown. Mrs. Ernest Darling, Hampden

Biddy on A Bun

Combine: 2 cups diced cooked chicken, 1-1/2 cups chopped celery, 1/3 cup chopped sweet pickle, 2/3 cup mayonnaise or salad dressing, salt and pepper to taste. Spread on 8 toasted bun halves. Sprinkle with grated American cheese. Place under broiler until cheese is melted.

Mrs. John Tivnan ,
Hartford, Conn.

Tuna Fish Pie

1 can cream of chicken soup or 1 can of mushroom soup
1 can peas
1 6-1/2 oz. can tuna fish

Heat soup and tuna in pan; add peas when soup is hot. Pour into pie plate which has been lined with pie crust. Cover top with crust. Bake until crust is cooked. Serve with mashed potoes.

Mrs. William Jowett

Italian Spaghetti

Cut up: 2 large onions, 1 large green pepper.

Cook in kettle, spaghetti, amount wanted. Put tablespoon of oleo and cook for 10 to 15 minutes while stirring. Then add:

1 large can tomatoes
2 cans tomato paste
1/4 tsp. red pepper
1/2 tsp. curry powder
1/2 tsp. chili powder
1/2 tsp. garlic salt
1/2 tsp. celery salt

Stir and cook on very low heat for about 4 hours, with cover on.

Mary Reardon

Meat Balls

1-1/4 lbs. hamburg
2 cups soft bread crumbs
1/2 tsp. salt
1/4 tsp. black pepper
1/4 tsp. dry mustard
1/2 tsp. poultry seasoning

Add meat balls after the sauce has been cooking for 3 hours and continue to cook for one more hour. Push meat balls into sauce, stir sauce every half hour. Put this into the above recipe.

Mary Reardon

Green Tomato Pie

Large green tomatoes sliced thin
1-1/4 cup sugar
4 Tbsps. flour
1 Tbsp. lemon juice
1/2 tsp. grated lemon rind
1 tsp. cinnamon
1/4 tsp. each, mace & nutmeg
shake of salt
pinch of cloves
Bake between 2 crusts for 45 minutes or more.

Mrs. Mona Wyse Cole, Brewer

Italian Stuffed Peppers

2 Tbsps. salad oil
3 medium cloves of garlic
1 No. 2 can of tomatoes
1 can tomato paste
6 medium sized sweet green peppers
1/2 lb. hamburg
1/2 cup rice
1 tsp. Oregano and grated Romano cheese
Salt and pepper, to taste

Slice garlic cloves into small pieces. Brown in oil. Add No. 2 can of tomatoes and tomato paste. Refill tomato paste can twice with water and add to sauce, stirring thoroughly. Let mixture boil for five minutes, then turn heat down to simmer.

Mix hamburg and rice together and stuff into peppers. Place stuffed peppers into sauce. Add oregano, salt and pepper, and a dash of grated Romano cheese. Simmer until peppers are thoroughly cooked. Add a little water if sauce becomes too low while cooking. Serves 6 people. Doris Stanio, Parkman

Salmon Casserole

Boil 1 cup rice in 1 qt. salted water. Make a white sauce by melting 4 Tbsps. butter, add 4 Tbsps. flour making a smooth paste, add 2 cups milk, 1 tsp. salt, cook about 20 minutes until thick. Remove from fire, add 1/2 tsp. celery salt, 1 Tbsp. lemon juice, 1 cup grated cheese, 1-1/2 cups flaked salmon. Pour mixture over rice which has been drained, and bake in greased casserole about 1/2 hour at 375 degrees.

Thelma Tweedie, Parkman

Porkeys Meat Ball

2 lbs. hamburg, 1 cup old fashioned rice, 1 large onion, salt and pepper, make into balls. Pour 2 cans of tomato soup, 2 cans water, mix and warm over the stove to a boil. (almost) Pour over the top of meatballs. Bake at 350 degrees for 2 hours.

Maryse Tweedie, Parkman

One Dish Meal

Put layers of sliced potatoes, onions, and carrots in kettle with pork chops in between, amount desired for size of family Season, and pour tomatoes, canned ones, over all, and cook very slowly till all are done. Veal or lamb may be used in place of pork. Mrs. David Lane Sr., Bangor

Chicken Crunch

Dip frying chicken parts in cream of chicken dip. Roll in 1 cup seasoned crushed stuffing mix. Drizzle with butter or lay bacon strips on. Bake 1 hour at 400 degrees.

Cream of chicken dip: 1/3 cup milk, 1/4 cup cream of chicken soup. Mix til smooth. Mrs. David Lane Sr., Bangor

Macaroni and Cheese

Cook 1/2 cup macaroni. Mix in 1-3/4 cup grated sharp cheese. Heat 1 cup milk, mix in 1 Tbsp. flour to thicken slightly. Add to the macaroni and cheese then beat in 1 egg. Turn into a medium buttered casserole, put some buttered bread crumbs over the top. Bake about 35 minutes in a 350 degree or so oven. Makes a dish for two or three. Mrs. Marion McPhetus, Guilford

One Pot Pork Chop Supper

4 pork chops (about 1 lb.), 1 can (10-3/4 oz.) Campbells tomato soup, 1/2 cup water, 1 tsp. Worcestershire, 1/2 tsp. salt in skillet, brown chops. Pour off fat. Add these ingredients: 1/2 tsp. oregano, 6 to 8 small potatoes (quartered), 4 small carrots, split lengthwise and cut in 2 inch pieces. Cover, simmer 45 minutes or until tender. Maryse Tweedie, Parkman

Asparagus Casserole

1 medium can asparagus tips (juice included), 1-1/4 cup crackers (rolled fine), 1-1/4 cups milk, 3 eggs beaten lightly, salt and pepper, 1 cup cheese (cheddar or mixture of cheddar and velveeta). Cut cheese in fine pieces, combine cracker crumbs, milk and asparagus, add beaten eggs, then cheese, salt and pepper. Bake at 375 degrees for 1/2 hour. Dot top with butter.

Mrs. Charles Lightbody

Fish Chowder

1/4 cup diced salt pork (fried), add 2 medium sized sliced onions, cook in pork fat slowly until tender. Put 1 qt. water in kettle, add 3 tsp. salt, 5 medium diced potatoes, about 1-1/2 lbs. fresh or frozen fish, (haddock or cod) the onion and fat. Cook until potato is tender (about 20 min.) Add 1 qt. scalded milk and 1 cup undiluted canned milk, 2 Tbsps. butter.

Thelma Tweedie, Parkman

Spanish Crabmeat

Cook 2 green peppers chopped, for 5 minutes in 2 Tbsps. butter and add: 3 Tbsps. flour, 3/4 cup cream, possible a little more, 1 can tomato soup, which will be heated with a little bit of soda, 1 cup cheese cut into small pieces. When cheese is melted add 1 beaten egg, 1/2 tsp. salt, 1/4 tsp. paprika, 1/2 tsp. mustard. Add 1 large size can crabmeat, serve on crisp crackers.

Mrs. Ernest Darling, Hampden

Hamburg and Vegetable Casserole

1 lb. hamburg packed in the bottom of the dish, onions sliced (as many as wanted) potatoes sliced. (the potatoes cover meat 2/3 inches) 1 can cream corn (poured over ingredients placed in dish in the order given). Put pieces of butter on top and salt and pepper to taste. Bake in uncovered dish at 350 degrees for about 1-1/2 hours until potatoes are done.

Marie F. Gilman,

Fish Dish

1/2 lb. scallops, chopped, 3/4 lb. haddock, 1 can frozen shrimp stew, 1/2 can evaporated milk, buttered bread crumbs, salt and pepper. Combine all ingredients except bread crumbs. Place in baking dish. Top with bread crumbs. Bake at 350 degrees for 40 minutes. Serves 6.

Nettie Swanson, Monson

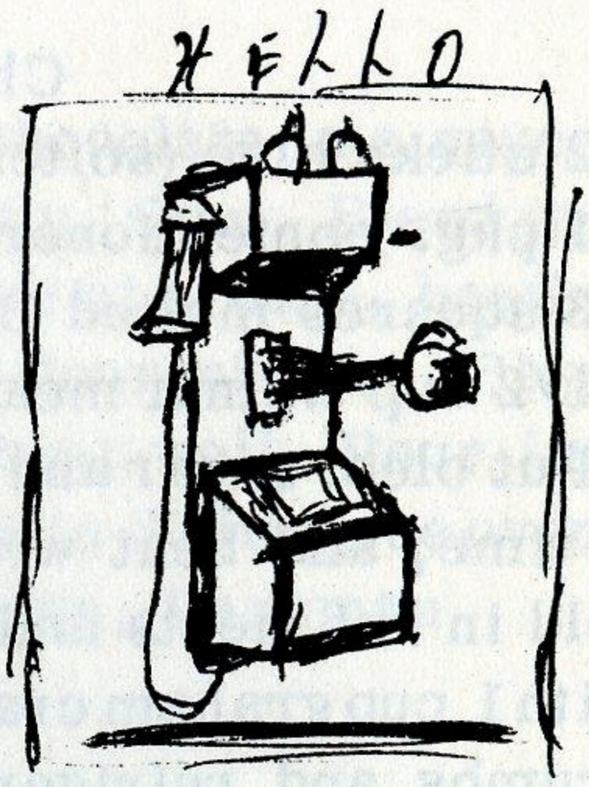
Green Bean Burger Casserole

1 lb. hamburg
1 large onion, add oil
1 large can green beans
1 can Cream Mushroom soup

Fry hamburg and onion in oil, alternate layer of meat and beans in casserole. Pour soup over layer, top with crushed chips. Bake at 350 degrees for 20 minutes. Serves 5 or 6.

Nettie Swanson, Monson

COOKIES & SQUARES



No Bake Tea Cookies

1 cup peanut butter
1 cup rolled oats
1 Tbsp. cooking oil
1/8 tsp. salt
1 cup confectionary sugar

Mix all together, roll up in small balls. Dip each ball into melted chocolate and chill. Marguert Patterson, Abbot

Peanut Butter Cookies

2 cups white sugar
2 cups brown sugar
2 cups oleo
2 cups peanut butter
2 tsps. vanilla
4 eggs, well beaten
6 cups sifted flour with 1 tsp. salt
4 tsps. soda

Cream butter and sugar, add peanut butter, beaten eggs and vanilla. Beat well and add flour sifted with salt and soda. Roll in balls in palm of hands, place on greased cookie sheet and flatten with fork. Bake at 350-375 degrees until done.

Chocolate Bit Bars

2-3/4 cups flour
2-1/2 tsp. baking powder
1/2 tsp. salt
2/3 cup melted shortening
2-1/2 cups brown sugar
1 tsp. vanilla, 3 eggs
1 cup walnuts
1 pkg. chocolate bits

Mix shortening, brown sugar, vanilla, and eggs, then add dry ingredients. Bake at 350. Maryse Tweedie, Parkman

Brownies

2 squares unsweetened chocolate
1/3 cup shortening
1 cup sugar
1/2 tsp. baking powder
1/2 tsp. salt
1/2 cup broken nuts

Melt chocolate and shortening together over hot water. Beat in sugar and eggs. Sift together and beat in flour, baking powder and salt. Then mix in nuts. Bake at 350 degrees for 30 to 35 minutes. Patricia Davis

Chocolate Dream Squares

2 sticks oleo (softened) 3 whole eggs
1 pkg. confectionery sugar 1 tsp. vanilla
3 squares melted Baker's chocolate
1/2 cup walnut meats (more if desired)

Put oleo, sugar and chocolate in large bowl. Add eggs, one at a time, and beat with electric mixer. When creamy smooth, fold in nut meats and vanilla. Grease 9" x 13" pan and sprinkle with 1 cup graham cracker crumbs. Pour chocolate mixture over crumbs and refrigerate overnight. Cut in squares and serve with whipped cream. Gerry Magee, Guilford

Rice Krispie Marshmallow Squares

1/3 cup butter 1/2 tsp. vanilla
1/2 pound marshmallows (2-1/2 dozen)
1 pkg. Kellogg's Rice Krispies (5-1/2 oz.)

Melt butter and marshmallows in double boiler. Add vanilla, beat thoroughly. Put Rice Krispies in large buttered bowl and pour on marshmallow mixture. Press into shallow (10 x 10 in.) pan. Cut in squares when cool.

Molasses Bars

2 cups flour 1/2 cup short. or margarine
1 tsp. soda 1/2 cup sugar
1 tsp. cinnamon 1 egg , 1/2 cup molasses
1/2 tsp. ginger 1 cup raisins or nut meats
1/2 tsp. salt 1/2 cup buttermilk or coffee

Mix together and sift flour, soda, spices and salt. Cream shortening; beat in sugar and egg. Stir in molasses and buttermilk or coffee. Add sifted dry ingredients. Stir in raisins or nut meats or half of each. Pour out and spread over jelly roll pan. Bake in greased jelly roll pan 15-1/2 x 10-1/2 in. in 375 degree oven for 25 minutes. Cool and cut in bars.

Pineapple Drop Cookies

2 eggs (well beaten) 2 tsps. vanilla
1-1/2 cups sugar 3 cups sifted flour
1/3 cup shortening 1 tsp. salt
1/2 cup crushed pineapple 1 tsp. soda

Bake at 425 degrees until done.

Margaret Murray

Saucepan Brownies

Melt 1/3 cup of butter and 2 squares of chocolate in a saucepan over very low heat, stirring constantly. Cool. Blend in 1 cup sugar and 1 tsp. vanilla. Add 2 eggs, one at a time, beating well after each. Sift 3/4 cup chopped nuts to flour mixture. Blend dry ingredients into chocolate mixture, beat well. Pour into greased and floured pan. Bake 30-35 minutes in 350 degree oven. Cut while warm.

Minnie Bridge, Parkman

Coconut Puffs

2 eggs, well beaten, 1/2 cup sugar, 1 pkg. shredded coconut, 1 pkg. chocolate bits. Combine all together and spoon by teaspoon on brown paper (greased). Bake 325 degrees for 15 to 20 minutes.

Caro Turner

French Tarts

1 cup lard or other shortening beaten to a froth
1 tsp. sugar
1 tsp. tartar
1/2 tsp. soda
1/2 tsp. salt
1 pint flour
1 cup cold water added last

Amelia Hussey

Coconut Date Balls

1/4 cup butter
1 cup sugar
1 beaten egg
1 pound dates, cut up

Cook all together in a double boiler for 15 minutes or until dates are soft. Cool mixture, add 1 cup chopped nuts, 3 cups Rice Crispies, 1 tsp. salt, 1 tsp. vanilla. Stir all together. Make into balls and roll in shredded coconut.

Amelia Hussey

Brambles (Maine) Banbury Tarts (England)

1-1/2 cup seeded raisins chopped or
1 cup raisins and 1/2 cup dry currants
1 tsp. lemon rind grated
4 white crackers finely crumbled
Bit of salt
3/4 cup white granulated sugar
1 cup water

Combine all above and cook until slightly thickened. Add 2 tsp. lemon juice, 1 tsp. butter, 1/2 cup chopped nuts. (optional) Cut 5 in. squares pastry and place 2 tsp. filling in center of each square. Fold each corner to middle and seal. Prick holes in top. Bake at 450 degrees until well browned.

Mona Wyse Cole, Brewer

Coffee Squares

2 cups brown sugar, 1 cup shortening, 2 eggs, beat together. Add 3 cups flour, 1 tsp. baking powder, 1 tsp. soda, 1 tsp. salt, 1 pkg. dates (chopped), 1 cup strong cold coffee. Bake in 350 degree oven for 30 minutes in a shallow pan. You can use a cookie sheet. While they are still warm spread this icing on top: 1/2 pkg. confectionery sugar, 1 tsp. vanilla, coffee and cream (canned milk) half and half to make a thin icing.

Mrs. Electa Knowlton

Manadnock Bars

1 cup cut up dates
1 cup boiling water
1 tsp. soda
1 cup shortening
1/2 cup white sugar
1/2 cup brown sugar
2 eggs
1-3/4 cups flour
1/4 cup cocoa
1/2 tsp. salt

Topping: 1 cup nuts, 1 cup chocolate bits

Mix cut up dates, boiling water and soda. Allow to cool. Cream shortening, add vanilla and salt, add sugar, add 2 eggs, one at a time. Sift flour and cocoa together, add this to date mixture. Put in a greased and floured 9 by 13 pan. Top with chocolate bits and nuts. Bake at 350 degrees for 35 minutes. Cut in squares.

Nettie Swanson, Monson

Brownies

1 cup shortening
2 cups sugar
4 squares chocolate
4 beaten eggs
1 Tbsp. vanilla
1-1/2 cups flour
1 tsp. salt
1/2 tsp. baking powder

Add nuts if wanted. Bake in a large tin at 350 degrees for 30 minutes.

Mrs. Jen Wilson, Brewer

Orange Carrot Cookies

3/4 cup shortening
1 cup sugar
1 egg
1 cup (cooked mashed) carrots
2 cups flour
1 tsp. baking powder
1 tsp. vanilla
1/2 tsp. salt

Add nuts if you wish. Mix as written down and bake at 375 degrees for 12 minutes. Frost if you wish with 1 cup confectionery sugar, 3 Tbsp. orange juice, pinch salt and orange rind grated.

Mrs. Jen Wilson, Brewer

Brown Sugar Filled Cookies

1 cup shortening
2 cups brown sugar
1-1/2 tsp. soda
1/2 tsp. salt
2 eggs
1/2 cup warm water
1 tsp. vanilla
4 cups all-purpose flour

Cream shortening and sugar, add eggs and beat well. Dissolve soda in warm water and add to mixture. Stir in vanilla. Sift in flour and salt. Drop by dessert spoons on greased cookie sheet. Make a hollow in center. Put in 1 tsp. of filling, top with 1 tsp. more of dough. Bake 400 degrees for about 10 minutes.

Filling: 1 cup chopped raisins
1/2 cup nuts (optional)
1/2 cup sugar
2 Tbsps. flour
1 cup water
1 tsp. lemon extract

Combine all and cook until thick.

Mrs. David Lane Sr., Bangor

Delicious Fruit Squares

1/2 cup oleo
2 eggs
1 cup sugar
1 tsp. vanilla

Sift 2/3 cup flour and 1 tsp. baking powder. Blend altogether and add 1 cup chopped dates, 1/2 cup chopped nuts and 1/3 cup cut up cherries. Spread in 9 in. square greased pan. Bake 35 to 40 minutes in 350 degree oven. Cut in squares while warm and sprinkle with confectionery sugar.

Bonita Bailey, Parkman

Elephant Ear Cookies

1/2 cup sugar
1/2 cup molasses
1/2 cup raisins
1/2 cup sour cream
1 egg
2 cups flour
1/2 tsp. each of soda, salt
cinnamon and nutmeg

Drop from teaspoon on buttered tin.

Carmel Bars

1 cup brown sugar, 1 egg, well beaten, 1/2 cup oleo, 1/3 cup milk, cook over slow heat until it boils, add 1 cup coconut, 1 cup nut meats, 3/4 cup graham cracker crumbs. Line a 9 x 13 pan with graham cracker crumbs, cover layer of crumbs with mixture. Cover with a layer of graham cracker crumbs, cover with this frosting: 1-1/4 cups powdered sugar, 3 Tbsp. milk, 1/4 tsp. vanilla, 1/2 Tbsp. butter. Sprinkle the frosting with graham cracker crumbs. Chill. Mrs. Electa Knowlton

Molasses Cookies

1 cup sugar
1 cup molasses
1 cup lard (melted)
1 cup hot water
5-1/2 cups flour
1 tsp. salt
1 tsp. ginger
1/2 tsp. cinnamon
1/2 tsp. allspice
3 tsps. soda

Mix in order given, let dough set awhile. Bake at 350 degrees until done.

Patricia Davis

Cookies

1 cup brown sugar
1/2 cup shortening (melted)
1 egg
1/2 cup cold coffee
1 tsp. baking powder
vanilla - salt
2 cups flour
1/2 pkg. chocolate bits

Drop on greased cookie tin. Bake at 350.

Audrey Gourley

Wheaties Cookies

1 cup shortening - 1 cup sugar - creamed together
2 eggs well beaten
2 cups flour
1 tsp. soda
1/2 tsp. cloves
1/2 tsp. nutmeg
1 tsp. cinnamon
1/2 cup sour milk
1/2 cup nut meats
3/4 cup raisins-cut coarsely
3 cups Wheaties, folded in last

Drop from spoon, bake in moderate oven.

Lena Deane

King Kongo Bars

2-1/2 cups sifted all-purpose flour
2-1/2 tsp. baking powder
1/2 tsp. salt
2/3 cup butter or margarine, melted
1 lb. brown sugar
3 eggs
1 tsp. vanilla
1 cup chopped nut meats
1 cup chocolate bits

Pour the melted butter over the brown sugar and salt, mix well. Add eggs, one at a time, beating well. Mix together and sift the flour and baking powder and add the brown sugar mixture. Stir in vanilla, nut meat, and chocolate bits. Bake in greased jelly roll pan, 10-1/2 by 15-1/2 in. for 25-30 minutes at 350 degrees. Cut in squares when cool.

Bonita Bailey, Parkman

Molasses Cookies

1 cup sugar
1 cup butter
1 cup molasses
2 eggs
3 Tbsps. vinegar
1 heaping tsp. soda
1 tsp. cinnamon
2/3 tsp. nutmeg

Flour to roll, use as little as possible - by letting dough stand an hour or two it takes less. Cream shortening and sugar, add spice, then eggs, molasses and soda, lastly vinegar and flour. Bake in 375-400 oven.

Caro Turner

Brown Sugar Cookies

1-1/2 cups brown sugar (packed), 1/2 cup boiling water, 1 tsp. soda sifted in 2-1/2 cups flour. Mix and add 1/2 cup melted shortening, vanilla and chopped raisins. Spread on a cookie sheet and cut when done. Bake in hot oven.

Priscilla Brown

Quick Cookies

2 cups sugar, 3 Tbsps. cocoa, pinch of salt, 1/2 cup milk, 1 stick butter. Put in pan and bring to slow boil, remove from heat and add: 3 Tbsps. peanut butter, 1/2 cup coconut, 3 cups of oatmeal, 1/2 tsp. vanilla. Drop onto wax paper to cool.

Maryse Tweedie, Parkman

Apple Brownies

1/2 cup lard
1 cup sugar
1 egg
1 cup flour
1/2 tsp. baking powder
1/2 tsp. soda
Little salt
1 tsp. cinnamon
3 medium apples (chopped)
Nuts (if desired)

Bake 35-40 minutes at 350 degrees.

Drop Hermits

1 cup molasses
1 cup sugar
1 cup oleo
3 eggs
1 cup coffee
5 cups unsifted flour
2 tsps. soda
1 tsp. vanilla
1 box ground raisins

Cream sugar and oleo, add molasses, then beaten eggs. Add coffee and flour, spices and soda sifted together, add vanilla and raisins, drop on buttered sheet and bake at 375 degrees.

Laura Parker

Ginger Snaps

3/4 cup shortening
3/4 cup sugar
4 Tbsps. molasses
1 egg well beaten
2 cups flour
1 tsp. ginger
1 tsp. cinnamon
1/2 tsp. cloves
2 tsps. soda
Dash of salt

Chill, make into balls, dip in sugar. Place 3 inches apart, don't press down. Bake 10-12 minutes at 350-375 degrees.

Leola Marstaller, Lisbon Falls

Hermits

1/2 cup shortening
1/2 cup sugar
1/2 cup molasses
1/2 tsp. salt (or less)
1/2 tsp. ginger
1 tsp. cinnamon
Bake in 375 degree oven.
2 eggs and 1 cup raisins
1 Tbsp. cold water
1 tsp. soda
1 tsp. cream tartar
1 tsp. vinegar
2-1/4 cups flour

Caro Turner

Congo Squares

2-3/4 cups flour, 2-1/2 tsps. baking powder, 1/2 tsp. salt, sifted together. 1/3 cup water, 2/3 cup shortening, heat together and cool, 3/4 box light brown sugar, 2 eggs well beaten, 1 tsp. almond flavoring, 1 small bag chocolate bits, walnuts if desired. Bake until golden brown at 350 degrees for about 15 minutes in 17 x 11 in. tin.

Mary Reardon

Frosted Delights

1-1/2 cups flour
1/2 tsp. salt
1 tsp. baking powder
1/2 cup shortening
1 cup white sugar
2 beaten eggs
1/2 tsp. vanilla

Topping: 1-1/2 cups brown sugar
2 egg whites beaten stiff, 1 cup chopped walnuts

Sift flour, salt, baking powder together. Cream shortening, sugar, add beaten eggs, vanilla and flour and mix well. Spread batter very thin on baking sheet greased. (17" x 11" cookie sheet) Fold brown sugar into beaten egg whites and spread over batter. Sprinkle top with nuts. Bake at 325 degrees for 30 minutes. Cut into squares when cool.

Mrs. Kathleen M. Mank
Waldoboro

Squash or Pumpkin Cookies

1-1/2 cups canned pumpkin
1/2 cup margarine (melted)
1 cup sugar
1 egg beaten
1/2 tsp. salt
2 cups sifted flour
1 tsp. soda
1 tsp. baking powder
1 tsp. cinnamon
1 cup walnuts (if desired)
1 regular size pkg. of Butterscotch Bits

Cream shortening and sugar, add salt and vanilla, add beaten egg, then pumpkin or squash. Sift flour with soda, baking powder and cinnamon. Add butterscotch bits and walnuts. Drop on cookie sheet and bake in 375 degree oven for 12-14 minutes.

Boneta Bailey

Butter Scotch Morsels

1 6 oz. pkg. Butterscotch Morsels, 1/2 cup peanut butter, 3 cups Kellogg Rice Krispies. Melt morsels and peanut butter over hot water. Remove from heat, add Rice Krispies, drop by teaspoon on wax paper.

Gertrude Curtis

Molasses Pecan Cookies

Filling: In sauce pan mix -1-/2 cups dates (cut), 1/2 cup orange marmalade and 1/4 cup water. Cook and stir over low heat until thick, mix 1/4 cup orange juice or water with 1 Tbsp. cornstarch, stir into cooked mixture and continue to stir over low heat until very thick. Cool.

Cookies: Cream 1/2 cup oleo and 3/4 cup sugar, add 1 egg and beat. Stir in 1/3 cup molasses, add 1-1/2 cups flour sifted with 1/2 tsp. salt. In this add 3/4 tsp. soda, mix well and stir in 3/4 cup chopped pecans. Drop by teaspoon on greased cookie sheet, press hollow in center of each cookie and fill with above filling and top with pecan quarters. Bake at 350 degrees about 15 minutes. Makes about 5 dozen.

Date Cookies

1 cup sugar
1 stick butter
1 egg
1 pkg. dates
1 tsp. vanilla

Cook for 10 minutes, then cool. Add 2 cups Rice Krispies, 1/2 cup nuts. Roll in balls, then in coconut.

Gertrude Curtis, Parkman

Self Frosted Oatmeal Cookies

Cookie mix: 1-1/4 cups flour sifted
3/4 cup brown sugar
1 egg
2 Tbsps. milk
1-1/2 cups quick-cooking rolled oats, uncooked
3/4 tsp. soda
3/4 tsp. salt
1/2 cup soft shortening
1 tsp. vanilla
For topping: 4 milk chocolate bars
1 can of peach halves

Sift flour salt and soda, add shortening and sugar, egg and vanilla. Blend or beat until smooth, then blend in the rolled oats. Dough will be quite stiff. Shape dough into small balls, place 2 inches apart on greased cookie sheet. Flatten each cookie with a glass with bottom covered with wax paper. Bake at 350 degrees for 12 to 15 minutes. Remove from oven, place a small square milk chocolate on each cookie. Remove cookies from baking sheet, press half peach into chocolate of each cookie.

Mrs. Ernest Darling, Hampden

Grape-nuts Butterscotch Bars

1/3 cup shortening
1/2 cup grape-nuts
3/4 cup light brown sugar, firmly packed
1 egg well beaten
1 tsp. vanilla
3/4 cup flour
1/2 tsp. baking powder
1/8 tsp. soda
1/4 tsp. salt
3/4 cup coconut

Melt butter in sauce pan. Add cereal and cook about 2 minutes or until cereal is softened. Remove from heat, stir in sugar. Cool slightly; then stir in egg and vanilla. Sift together flour, baking powder, soda and salt. Add to cereal mixture, a small amount at a time. Stir in coconut. Place mixture in an 8 x 8 x 2 inch pan and press down evenly. Bake in a moderate oven 20 to 25 minutes. Cool, cut into bars.

Cookies

1/2 cup white Karo, 1/2 cup sugar, cook few minutes on stove. Add 1 cup peanut butter. Turn in with 6 cups corn flakes. Drop on waxed paper.

Gertrude Curtis

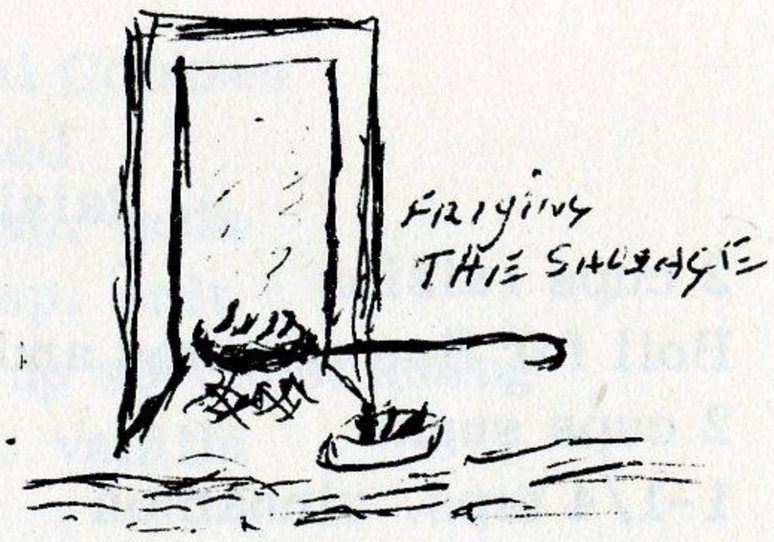
Raisin Drop Cookies

2 cups raisins
1 cup hot water
Boil for five minutes and add 1 tsp. soda and cool.
2 cups sugar
1-1/2 tsp. salt
1-1/4 tsps. cinnamon
2 eggs beaten
1/2 tsp. nutmeg
4 cups flour
1 tsp. vanilla
1 tsp. baking powder
1 tsp. cloves

Cream shortening and sugar, add beaten eggs and rest of ingredients. Drop by teaspoon on greased cookie sheet. Bake in 350 degree oven for 12 to 15 minutes. Delicious, makes a large amount.

Mrs. David Lane Sr., Bangor

DOUGHNUTS



Raised Doughnuts

1 tsp. salt
1/4 cup warm water
1 pkg. dry yeast
3/4 cup lukewarm milk (scalded then cooled)
1/4 cup sugar
3-1/2 to 3-3/4 cups flour
1/4 cup soft shortening
1 egg

Dissolve yeast in warm water. Add milk, sugar, salt, egg, shortening and half the flour, mix 'til smooth. Add enough more flour, mixing with hands, until easily handled. Knead until elastic. Round up in greased bowl and rise until double. Roll out 1/3" thick, cut and rise on board uncovered for about 30 to 45 minutes. Fry in hot fat until brown.

Orange Glaze

1 cup confectionary sugar
Add 1/3 cup boiling water
1 tsp. orange flavoring
Mix and dip doughnuts while still hot, then roll in fine coconut.

Pecan rolls from doughnut centers

Grease 12 medium size muffin cups. Place 1 tsp. brown sugar, 1 tsp. light corn syrup, 1/2 tsp. water, 3 pecan halves or 3 or 4 raisins in bottom. Add 4 centers on top and rise until double (covered). Bake at 350 degrees for 25 to 30 minutes.

Mrs. David Lane Sr., Bangor

Chocolate Doughnuts

2 eggs beaten
1-1/4 cups sugar
1 cup sour milk or buttermilk
1 tsp. soda
1/2 tsp. salt
3 cups flour, dipped not sifted
2 tsps. vanilla
2 squares chocolate, melted
2 Tbsps. butter

Beat the eggs and sugar together. Stir in sour milk in which the soda is dissolved. Mix in flour, lastly stir in the chocolate and butter which have been melted together. Chill well. Fry in deep fat about 365 or 375 degrees.

Raised Doughnuts

1-1/2 cups milk, 1/2 cup shortening, 1 yeast cake, 1/4 cup lukewarm water, 4-1/2 cups flour, 1/2 tsp. salt, 1/2 tsp. nutmeg, 1 tsp. vanilla, 2 eggs, well beaten, 2/3 cup sugar. Scald milk, add shortening and allow to melt. Cool. Dissolve yeast cake in lukewarm water and add to cooled milk mixture. Sift flour, salt, and nutmeg together. Add a small quantity, about one cupful, to milk mixture, beat thoroughly, and let rise about one hour in a warm place. Beat eggs well, and mix with sugar and vanilla. Add to yeast batter and beat thoroughly. Add remaining flour and beat until well blended. Let rise covered in a warm place until double in bulk. Then turn out on a floured board and knead until smooth and elastic. Roll out, and cut with a doughnut cutter, being careful not to stretch dough out of shape. Let doughnuts rise on the board until double in bulk. With a spatula, transfer carefully to hot (370 degrees) fat, and fry until a golden brown. Drain on unglazed paper. Roll in sugar or dip in thin confectionary sugar (1 cup) and 1/4 cup boiling water, mixed.

Gertrude Curtis, Parkman

Thelma's Sugar Doughnuts

1-1/4 cup sugar, 2 eggs and yolk of another, beat 'til creamy, 1/2 tsp. salt, 2/3 tsp. ground nutmeg, 1/4 tsp. ginger, 1 cup milk (sweet), 3-1/2 cups all-purpose sifted flour, 1 level tsp. baking soda, 2 level tsp. tartar or bakewell cream. Sift half of the flour to milk mixture, beat smooth. Add 3 Tbsps. melted shortening, stir and then add rest ot the flour to roll comfortably. Be careful not to add more flour than needed to roll. Roll 1/2 inch thick, cut with floured cutter, fry in deep, very hot fat.

Molasses Doughnuts

2 eggs well beaten, add 1/2 cup sugar, 1/4 tsp. salt, 1/4 tsp. nutmeg, 1 tsp. cinnamon, 1 tsp. ginger, 2 Tbsp. melted fat. Mix well and add 1 cup molasses; beat all together. Add 1 heaping tsp. soda dissolved in 1 cup sour milk. Add 5 cups flour and mix well. Refrigerate overnight. This is a soft dough.

Caro Turner

Doughnuts

2 cups sugar
2 eggs
9 tsps. melted butter
2 cups sweet milk
1-1/2 tsps. soda
3 tsps. cream tartar
pinch of salt
vanilla

Add flour enough to roll. Makes a large batch.

Gertrude Curtis

Sugar Doughnuts

1 large cup of sugar
2 eggs
4 dessert spoons and
1 tsp. of melted fat - mix altogether
1/2 tsp nutmeg
1/2 tsp. ginger
1 tsp. salt

Add 1 cup sour milk with 2 level tsps. soda and 2 level tsps. cream of tartar dissolved in it, 1 tsp. vanilla and enough flour to roll comfortable, (not too hard). Roll and cut, fry in deep fat.

Caro Turner, Parkman

Chocolate Donuts

2 eggs
1-1/3 cups sugar
2 Tbsps. butter or oleo
1/4 tsp. red food coloring
Add 1 cup buttermilk
2 tsps. soda
1 tsp. vanilla
1 tsp. salt
2 sq. melted chocolate
Beat together
2 tsps. Cream of tartar
3-1/2 cups flour

More flour may be used if needed. Let set in refrigerator overnight.

Mrs. Electa Knowlton

FROSTINGS

Chocolate Fudge Frosting

(Double for 2 layer cake)

1 cup sugar

1/4 cup cocoa

1/4 cup milk

1/4 cup butter or oleo

Blend ingredients above and stir constantly until it starts to boil. Boil 1 minute, remove and add 1 tsp. vanilla. Cool. Beat until thick enough to spread on cake.

Pineapple Topping

1/4 cup oleo, 1 cup brown sugar, one 3-1/2 oz. can (1-1/3 cups) flaked coconut, 1/2 cup chopped walnuts, one 8-3/4 oz. can crushed pineapple, drained. Melt butter, blend in remaining ingredients. Spread on hot or cold 13 x 9 inch cake. Broil about 3 inches from heat for 2 minutes or until frosting is bubbly and browned. Laura Parker

Sour Cream Velvet Frosting

One 6 oz. pkg. (1 cup) semi-sweet chocolate bits, 1/2 cup butter or oleo, 1/2 cup dairy sour cream, 1 tsp. vanilla, 1/4 tsp. salt, 2-1/2 to 2-3/4 cups sifted confectionery sugar.

Melt chocolate bits and butter over hot water, remove from hot water and blend in sour cream, vanilla and salt. Slowly beat in confectionery sugar to make a frosting of spreading consistency. This is very good, by using butterscotch bits instead of chocolate.

Crisco Frosting

2 eggs, 1 cup sugar, 1 cup crisco, 1/2 tsp. vanilla, 1/4 cup of cold water. Beat altogether until it is of spreading consistency. It is very good. Mrs. Marjorie Shorey,
Dover-Foxcroft

Nut Icing

1/2 cup butter or oleo, 1 pkg. cream cheese (8 oz.) Beat until light. Gradually add - while beating - 1 pkg. confectionery sugar, 1 tsp. vanilla, 1 cup walnuts.

Audrey Gourley

Fluffy Frosting

1/2 cup crisco, 1/2 cup oleo - beat until fluffy, 1 cup granulated sugar, 3/4 cup milk (add little at a time), 1 tsp. vanilla. Beat until consistency of whipped cream.

Joyce Miner

White Mountain Frosting

1 unbeaten egg white, 1/4 tsp. cream tartar, 3/4 cup white sugar, 1 tsp. vanilla, 1/4 cup boiling water. Mix together first 4 ingredients then add boiling water. Beat with electric beater or by hand until frosting will hold up in stiff peaks. Spread on cake.

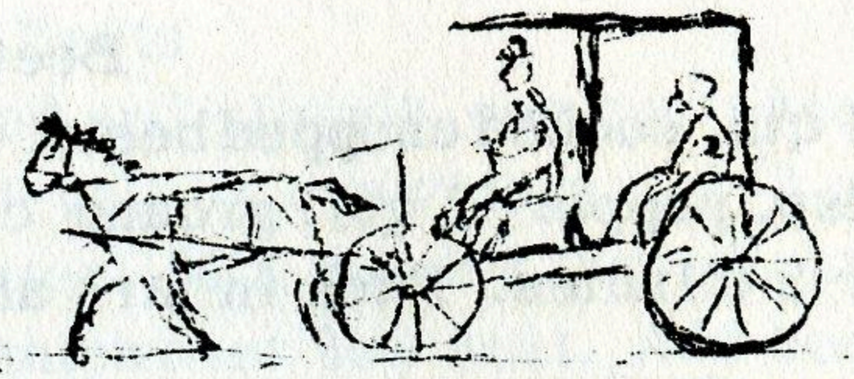
Mrs. Loantha Pike

White Frosting

9 Tbsps. of sugar, 4 Tbsps. of water - bring this to a boil. Add: 1 box confectionery sugar, 1 whole egg, 1 Tbsp. vanilla or other flavoring, 1 cup shortening. Mix all until blended. Store in the refrigerator in an air-tight container for 2 minutes.

Mrs. Jen Wilson, Brewer

PICKLES



Hot Dog Relish

4 cups ground green tomatoes
4 cups ground onions — 12 green peppers
4 cups ground cabbage — 6 red peppers
Set overnight in 1/2 cup salt - Drain in morning - Add:
6 cups sugar — 2 Tbsps. mustard (dry)
2 cups water — 1 Tbsp. celery seed
4 cups vinegar — 1-1/2 tsp. turmeric
Simmer 3 minutes, put in sterilized jars.

Gertrude Curtis, Parkman

Kosher Dill Pickles

Bring to boil - 1 qt. vinegar, 3 qts. water, 1 cup salt.

To each quart jar put 1 sprig dill in bottom or top, 2 cloves of garlic, 1 slice hot red pepper or a few flakes of red crushed pepper, and a pinch of powdered alum.

Audrey Gourley

Pickled Beets

Select small young beets, cook until tender. Dip into cold water and peel off skins. Make the following syrup:

2 cups sugar — 1 tsp. cloves
2-1/2 cups water — 1 tsp. allspice
1-1/2 cups vinegar — 1-1/2 Tbsps. cinnamon

Pour this mixture over beets. Simmer 10 minutes. Pack in sterilized jars and seal.

Thelma Tweedie, Parkman

Bread and Butter Pickles

2 quarts cukes sliced thin — 4 white onions sliced thin
1 red pepper (if desired) — 1/4 cup salt
Cover with ice and let stand 3 hours or overnight. Drain.
Make syrup of:
2-1/2 cups vinegar — 1/4 tsp. cloves
2-1/2 cups sugar — 1 tsp. mustard seed
3/4 tsp. turmeric — 1/2 tsp. celery seed

Margaret Murray

Beet Relish

2 qts. cooked chopped beets, 2 cups brown sugar, 1 Tbsp. salt, 1 tsp. pepper, 2 qts. ground cabbage, 1 qt. vinegar. Boil gently for 5 minutes. Pack in jars and seal while hot.

Caro Turner

Salt Cucumber Pickles

10 quarts water in large stone crock. Wash large egg, place in water. Add table salt until egg floats. Remove egg. Pack clean cucumbers lengthwise in crock. Add brine as needed.

Caro Turner

Carrot Relish

6 sweet red peppers, chopped, 6 green peppers, chopped, 1 small cabbage, chopped, 4 large carrots, chopped, 6 medium sized onions, chopped, 2-1/2 cups sugar, 1-1/2 quarts vinegar, 2 Tbsp. celery seed. Salt to taste. Boil for a few minutes, pack in jars while hot and seal.

Caro Turner

Sweet Green Tomato Pickles

Slice small green tomatoes 1/4" thick. About 1/4 as many sliced onions as tomatoes. Cover with cold water, add 1/2 cup table salt and let stand overnight. In morning, drain and rinse well. Cook tomatoes and onions until tender, about 25 minutes in the following mixture:

1 quart vinegar, diluted with 1-1/2 cups water
4 cups granulated sugar 1 cup brown sugar
1-1/2 Tbsp. mixed whole spices (tied in cheese cloth)

Pack in jars while hot. This solution will cover about 4 pounds of tomatoes.

T. Tweedie, Parkman

Garlic Pickle

Yields 5 quarts.

Fill jars with sliced unpeeled cukes. Use two clove garlic per quart. Syrup:

3 cups sugar
3/4 cup bag salt
3 pints white vinegar
1 pint cold water
1 tsp. celery salt
1/2 tsp. turmeric

Bring to a boil. Pour over cukes in jars while hot, seal at once, needs no processing.

Mrs. Marjorie Shorey,
Dover-Foxcroft

Harvard Beets

Twelve large cooked beets (peeled and sliced), one cup water, one cup sugar, 5 Tbsps. flour (level), 1 cup vinegar, 1/2 cup water, 1 tsp. salt, 4 Tbsps. butter. Mix the dry ingredients, add water and vinegar, cook until thick over low heat. Add beets and butter. Serves ten. Thelma Tweedie, Parkman

Cucumber Pickles

Wash small cucumbers, pack in jars. Make following solution (covers 3 gals. pickles):

1 gal. vinegar, 1 cup salt, 2 cups sugar, 1/2 lb. dry mustard. Mix well. Pour over cukes and seal.

Lela Clement, Parkman

Saccarine Pickles

Seven quarts of medium sized pickles, one tsp. powdered saccarine, one cup dry mustard, one cup of salt, one gallon of vinegar. Wash cucumbers and pack in sterilized jars, mix other ingredients and add to the vinegar. Pour over cucumbers and seal at once.

Chili

1 large can whole tomatoes
2 cans shelled beans
1 green pepper
1 piece of garlic
1 lb. hamburg
1 tsp. salt
2 tsps. chili powder
1 onion

Cook hamburg, onions and pepper until almost done. Add rest of ingredients and simmer. Boneta Bailey

PIES

Flaky Pie Crust

2-1/4 cups all purpose flour (sifted)
1 tsp. salt
3/4 cup lard or Crisco
1/3 cup cold water

Blend shortening into flour with pastry blender or with hands. Add water a little at a time stirring until it forms a dough. This makes pastry for one double crust pie.

T. Tweedie, Parkman

New England Pumpkin Pie

Sift: 1 cup sugar
1 Tbsp. cornstarch
1/2 tsp. cinnamon
Add - One Pie Pumpkin
Add - 2 eggs, beaten
1-1/2 Tbsp. melted butter
1/8 cup molasses
1/2 tsp. ginger
1/2 tsp. nutmeg
1/2 tsp. salt
1-1/2 cups milk
vanilla

Bake 450 degrees for 15 min. then 350 for 50 min.

Boneta Bailey

Washington Pie

1 cup granulated sugar, 1 large egg, 1/2 tsp. salt, beat until creamy. Add 1 cup milk, 1 tsp. lemon or vanilla extract, sift 2-1/3 cups flour, 1 tsp. soda, and 2 tsp. bakewell cream or cream tartar. (level tsp.) Beat well, add 1/2 cup melted butter, beat and pour into two greased 9" round tins. Bake 25 min. at 350 degrees. When cool remove from tins, spread layers with whipped cream.

Lela N. Clement, Parkman

Pineapple Sponge Pie

1 cup sugar 2 egg yolks 2 heaping tsps. flour
melted butter size of an egg

Mix well together and add 1 cup of crushed pineapple and one cup of milk, fold in 2 stiffly beaten egg whites. Pour into uncooked crust and bake slowly for 30 minutes. The custard will remain at the bottom and the sponge mixture will be at the top when baked.

Mrs. Maxine Pease, Bucksport

Grandmother Gatchells' Lemon Pie

1-1/4 cup bread crumbs
2 cups cold water
1 cup sugar
1/4 tsp. salt
1 lemon, juice and rind
4 eggs
(Separate out of 2 eggs the whites for topping)

Fill uncooked pie shell and bake as custard. When done, cool, top with remaining egg whites beaten, and brown.

Pineapple Pie

To make this dessert, line an 8" pie pan with pastry. Combine a No. 2 can (2-1/2 cups) crushed pineapple with 2-1/2 Tbsps. cornstarch, 1/2 cup sugar, 1/4 tsp. salt. Cook until thick and clear, stirring constantly. Add 1 Tbsp. butter, 1 Tbsp. lemon juice. Pour into pastry-lined pan; weave pastry strips across the top. Bake in 425 degree oven for 25 or 30 minutes.

T. Tweedie, Parkman

Custard Pie

4 eggs beaten, add 2 Tbsps. flour in 3/4 cup sugar, then add one can milk and one can water, 1 tsp. vanilla. Sprinkle top with nutmeg. Bake at 425 degrees for 10 minutes then at 350 degrees for 30 or 40 minutes. This is a real large pie.

Gertrude Curtis, Parkman

Butter Pie Filling

2 cups milk (scald) with a 1/3 stick of butter. Beat 2 eggs until fluffy then add 3/4 cup of sugar, 1 heaping Tbsp. of flour and 1/4 to 1/2 tsp. salt, 1 tsp. vanilla. Mix all above ingredients and bake like a custard pie (don't bake fast). Start at 450 degrees for a few minutes then set oven back to 350.

Lou-Deane Sawyer

Cherry O Cream Cheese Pie

1 graham cracker baked pie shell (9 in.)
1 package 8 oz. cream cheese
1-1/3 cup (15 oz. can) sweetened condensed milk
1/3 cup lemon juice
1 tsp. vanilla
1 can (1 lb. 6 oz.) prepared cherry pie filling.

Let cheese stand at room temperature until soft, beat until fluffy. Gradually stir in sweetened condensed milk. Add lemon juice and vanilla. Stir until blended. Pour into prepared crust. Top with cherry pie filling. Chill 2 or 3 hours or more.

Audrey Gourley

Lucious Apple Pie

6 to 8 apples
1 cup sugar
1/2 cup water
2 tsp. butter
1 tsp. extract (almond)

Peel and slice the apples. Make a syrup of sugar and water. Add apples and simmer five minutes, add butter and cook until tender. Add extract and let stand until cold. Put in a baked pie shell. Mix 1 cup flour with 1/2 cup brown sugar and cut in 1/3 cup butter. Even the apples with this mixture and bake in hot oven until top is golden brown.

Faye Bridge, Parkman

Lemon Sponge Pie

2 cups sugar
1/4 cup margarine
4 rounded Tbsp. flour
Juice & grated rind of 2 lemons
4 egg yolks, beaten
2 cups milk
4 beaten egg whites
Dash of salt

Cream margarine and sugar; add flour and egg yolks, grated rind and lemon juice, salt and milk. Mix well and fold in beaten egg whites. Bake in 9 or 10 inch pie plate with one crust at 400 degrees until brown; then turn down oven to 350 and remove from oven when firm. Use 1/2 recipe for small pie.

Mrs. William Jowett

Mock Apple Pie

Break 13 saltine crackers into bottom of 9 inch pie plate over the bottom of pie crust. Put in saucepan: 1-1/2 cups boiling water, 1 cup sugar, 1-1/2 tsps. cream of tartar, 1/2 tsp. cinnamon. Mix and cool. Pour over crackers and put on top crust. Bake in oven 400-425 degrees until crust is brown. (Serve warm for best results)

Ruth Preedom, Ludlow, Vt.

Chocolate Pie

3/4 cup sugar
2 heaping Tbsps. flour
2 dessert spoons cocoa
1-1/2 cup boiling water

Add small piece butter after cooked. Vanilla. Whipped cream frosting. Makes a small to medium size pie but as it is so rich I always cut in eight pieces. A must with my family on Thanksgiving and Christmas.

Lena Deane

Graham Cracker Cream Pie

14 graham crackers rolled fine
1 tsp. flour
1/3 cup shortening, melted
1/3 cup sugar
1 tsp. cinnamon
Mix as for pie crust, take 1/2 of mixture and put in pie plate.

(Vanilla custard filling)

2 egg yolks
1-3/4 cups milk
1/4 cup sugar
2 Tbsps. cornstarch

Cook together until mixture coats the spoon. Pour into pie pan, make a meringue of 2 egg whites and 2 tablespoons sugar. Sprinkle remaining cracker crumb mixture over top of meringue. Brown in moderate oven.

Mary Reardon

Cranberry Raisin Pie Filling

3/4 cup raisins
3 cups cranberries
2 Tbsps. cornstarch
2 cups sugar
1/2 cup orange juice
1/2 tsp. vanilla
pinch of salt

Combine ingredients. Heat to boiling, while stirring. Cook until berries pop open. Pour into hot sterilized jars to use later as a pie filling.

Catherine Herrick, Parkman

One Lemon Pie

1-1/4 cup sugar
4 Tbsps. cornstarch
1/8 tsp. salt
1 lemon juice and grated rind
1 Tbsp. butter
2 egg yolks

Mix altogether with 1/2 cup cold water, add 1 cup boiling water and thicken on stove. When partly cool fill ready baked pie shell and top with beaten 2 egg whites. Brown slightly in oven.

Caro Turner, Parkman

Custard Pie

5 cups scalded milk
1/2 tsp. salt
1 tsp. vanilla
7 eggs, beaten with one cup sugar

Add to milk. Line a 10" pie plate with crust, sprinkle with dash of nutmeg. Pour in mixture and sprinkle top with more nutmeg and bake 10 minutes at 425 degrees, reduce heat to 325 degrees and bake until a knife inserted in middle of pie comes out nearly free of mixture. Do not overbake.

Thelma Tweedie, Parkman

Peanut Butter Pie

1 cup light or dark corn syrup
1/2 cup sugar
3 eggs, beaten
1 Tbsp. butter, melted
1/4 tsp. salt
1 tsp. vanilla
1/2 cup chunk style peanut butter
1 unbaked 9 inch pie shell

Combine the sugar, corn syrup, add beaten eggs, salt, butter and vanilla. Stir in the peanut butter until smooth mixture results. Pour into a pie shell. Bake in a hot oven, 400 degrees for 15 minutes, reduce the heat to 350 degrees and bake for 30 to 35 minutes. The following should appear slightly shaky in middle. Top with whipped cream and serve.

Frozen Lemon Pie

10 Graham crackers crushed
3 egg yolks, beaten
1/2 cup sugar
Juice of 1 lemon
3 egg whites, beaten stiff
1 tsp. sugar in whites
1 cup cream

Line pie or tray pan with crumbs. Beat egg yolks, add 1/2 cup sugar and lemon juice and beat well. Beat egg whites, 1 tsp. sugar and fold in egg mixture. Beat cream and add. Pour over crumbs and put remainder on top. Put in freezer.

Nettie Swanson, Monson

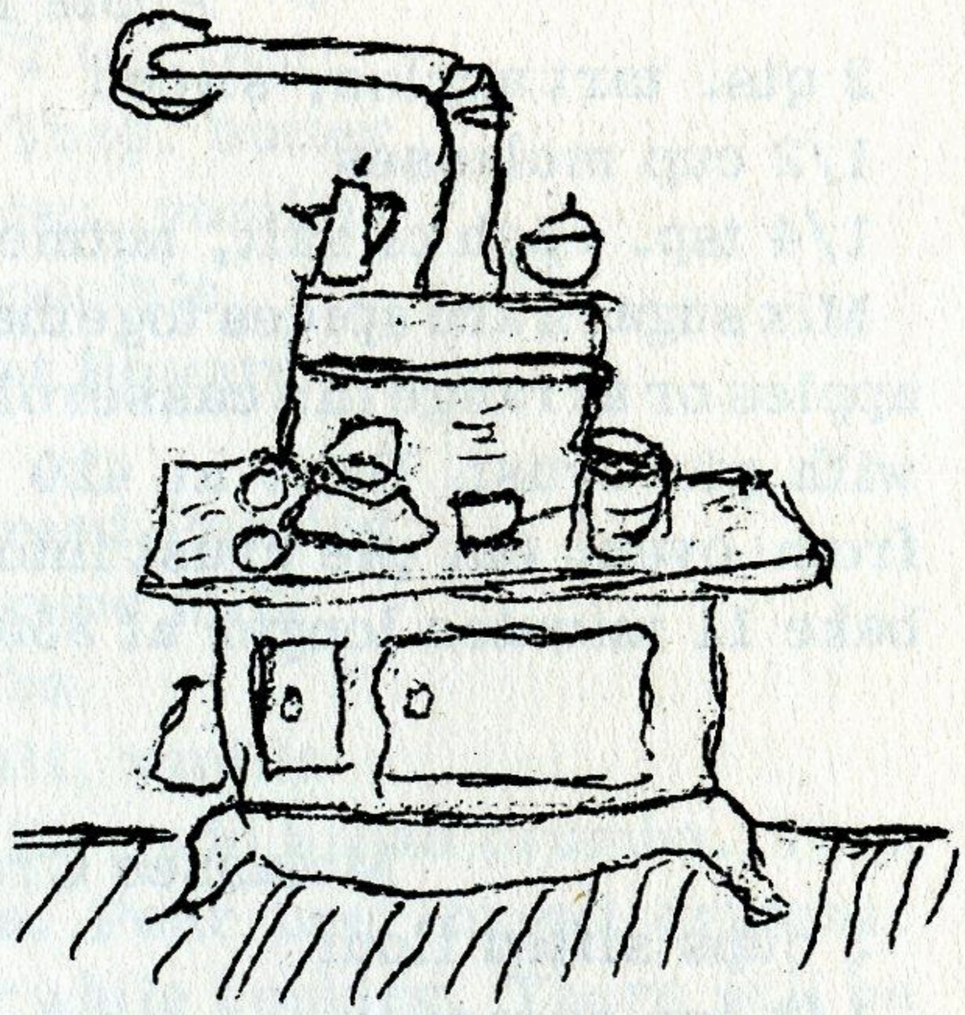
Blitz Pie

Whites of 3 eggs, beaten stiff
1 cup sugar
1/2 tsp. baking powder
1/2 cup nuts
14 Ritz crackers, broken
1/2 tsp. vanilla

Grease pie plate, pour mixture in and bake 30 minutes at 350 degrees, put cream and coconut on top when served.

Nettie Swanson, Monson

PUDDINGS



Baked Tapioca Pudding

1/2 tsp. salt
1 beaten egg
1 cup dates (cut small), nuts
2 tsp. vanilla
2 cups scalded milk
1/2 cup tapioca
3/4 cup brown sugar
1/4 cup white sugar

Pour scalded milk over tapioca and stir constantly. Then add dry ingredients in order. Cook uncovered the first 15 minutes, then stir and cover for the baking time. Bake at 350 degrees for 1 hour.

Mrs. Jen Wilson, Brewer

Pineapple Delight

2 pkgs. of graham crackers
1 stick of oleo (melted)
2 Tbsps. sugar
1/2 tsp. cinnamon

Save out 1 cup of crumbs. Mix and bake 7 minutes.

Whip 1 large box Dream Whip (2 pkgs.) according to directions. Put half of Dream Whip mixture on graham cracker crust. Put on one can Pineapple Pie Filling, then rest of Dream Whip. Chill.

Boneta Bailey

Indian Pudding

4 cups milk, divided
1/4 cup corn meal
2 Tbsps. butter
1/2 cup molasses
1/2 tsp. salt
1/4 cup sugar
2/3 tsp. cinnamon
1/2 tsp. ginger

Heat 2 cups milk in 2 quart saucepan. Mix the corn meal with 1/2 cup cold milk, and stir into scalded milk. Cook, stirring frequently about 10 minutes. Combine salt, sugar, spices. Stir into corn meal mixture, add remaining 1-1/2 cups milk, pour into 1-1/2 qt. casserole, bake in a very slow oven, 250 degrees for 3 hours. Makes 6 servings.

Apple Pan Daudy

2 qts. tart apples, sliced
1/2 cup molasses
1/4 tsp. each of salt, nutmeg, cinnamon
1/2 cup brown sugar
1/2 cup water

Mix sugars and spices together, add molasses and water. Pour apples or arrange in a casserole. Dot with butter and top lightly with pie crust. Bake at 420 degrees for 30 minutes. Remove from oven, cut pie crust into apple and return to the oven and bake 11 minutes longer at 350 degrees.

Mrs. Ernest Darling, Hampden

Molasses Cranberry Pudding

3 cups sifted flour
1/2 cup sugar
2 tsps. baking powder
1/2 tsp. salt
2 tsps. cinnamon
1/2 tsp. ginger
2-1/2 cups cranberries
1 cup unsulphured molasses
2/3 cup warm water
1/4 cup melted butter

Sift together flour, sugar, baking powder, salt and spices. Stir in cranberries. Combine molasses, water and butter, stir into flour mixture. Pour into a greased 9 by 13 in. pan, or into two 8 inch square pans. Bake in a 350 degree oven 20-30 min. Serve with sauce or whipped cream or ice cream. Yields 12 to 18 servings.

Catherine Herrick, Parkman

Rice Pudding

2 cups milk and 1/2 cup rice

Cook in double boiler. Add 1 pkg. plain gelatin and 1/2 cup sugar and cool. Add 1/2 cup whipped cream, let set, serve with chocolate sauce.

Cranberry Crunch

1 cup uncooked rolled oats
1/2 cup flour
1 lb. canned Cranberry sauce
1 cup brown sugar
1/2 cup butter or margarine

Mix oats, flour and brown sugar. Cut in the butter until crumb like. Place 1/2 mixture in greased 8 x 8" baking pan. Cover with the cranberry sauce. Top with rest of mixture. Bake at 350 degrees for 45 minutes. Serve warm in a square topped with whipped cream or vanilla ice cream.

Mrs. John Tivnan,
Hartford, Conn.

Shredded Wheat Pudding

2 cups milk
2 shredded wheat biscuits
1/2 cup sugar
4 Tbsps. cocoa or 2 squares chocolate
Cook until it thickens.
1/2 tsp. salt
1 Tbsp. butter
1 tsp. vanilla

Dot Howard

Double Boiler Bread Pudding

1 cup brown sugar
3 slices of buttered bread crumbs
2 eggs
2 cups milk
salt, vanilla

Put sugar in bottom of double boiler, add bread crumbs. Then beat eggs, milk, salt and vanilla. Pour over bread crumbs. Steam for 1-1/2 hours. Do not stir while cooking. There will be a caramel sauce on the bottom.

Nettie Swanson, Monson

Brambles--New England Style

Step A: 1-1/2 cup seeded raisins well chopped, 1 tsp. grated lemon rind, dash salt, 3/4 cup white sugar, 4 white crackers, finely crushed, 1 cup water -- combine above and cook until thick.

Step B: 2 Tbsps. lemon juice, 1 Tbsp. margarine, 1/2 cup chopped nuts (walnuts or pecans).

Remove from heat and add butter and let cool. Cut 5 inch squares of pastry and place 2 generous teaspoons of filling in the middle and fold envelope style after wetting edges. Prick with fork and bake at 450 degrees until well browned.

Mrs. Mona Cole, Brewer

Marshmallow Dessert

To 1/2 lb. marshmallows, cut in small pieces, add 1 can crushed pineapple. Let stand 2 or 3 hours. Just before serving add 1 cup of cream, whipped. Serve in sherbet glasses with cherries on top.

Heavenly Hash Dessert

1 cup cooked rice
1 small can crushed pineapple
1 cup whipped cream
10 marshmallows

Beat marshmallows into hot rice, add sugar when cool. Add pineapple then whipped cream. Put in sherbet glasses and chill.

Faye Bridge, Parkman

Lemon Dessert

5 eggs
1 cup sugar
1/2 cup lemon juice
1 Tbsp. gelatin
1/2 cup cold water
1 tsp. lemon rind
small angel cake

Beat egg yolks and cook in double boiler with half the sugar and lemon juice to thin custard. Add gelatin rind and salt. Cool a bit while beating egg whites and other half of sugar. Fold together.

Cut all brown off small angel cake. Tear in small pieces and lightly fold into above mixture. Chill in angel tin at least 6 hours. Turn out on large plate. Top with whipped cream and garnish with cherries or berries.

Indiana Date Pudding

Batter: 1 cup brown sugar
2 Tbsps. melted butter
1 tsp. vanilla
1 cup milk
2 cups sifted flour
4 tsps. baking powder
1 cup chopped dates
1 cup chopped nuts
Sauce: 2 cups brown sugar
3-1/2 cups boiling water
2 Tbsps. butter

Pour batter into greased pan, then pour sauce over it. Bake at 350 degrees for 30-35 minutes.

1-2-3 Blueberry Pudding

(1) 2 cups blueberries - wash and spread on bottom of (7-1/2 x 12") pyrex dish (do not grease), 1/2 lemon - squeeze juice over berries.

(2) Cream together 3 Tbsp. spry with 3/4 cup sugar. Add 1/2 cup milk, 1 cup flour with 1 tsp. baking powder and salt in it. Spread mixture over berries.

(3) Pour 1 cup boiling water over whole thing. Bake at 350 degrees for one hour. Serve hot or cold with cream or "A La Mode".

Mary Louise Hazelton

Apple Brown Betty

1/4 cup melted butter
3 cups bread crumbs
7 sliced apples
1/2 cup brown or white sugar
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1 tsp. lemon extract
1/2 cup water

Mix butter with crumbs. Bake in buttered 1-1/2 qt. casserole uncovered, 1/2 hr. Cover and bake 1/2 hr. longer. Serve with sauce or whipped cream.

Rita Cifizzari

Cranberry Sherbet

1 envelope of unflavored gelatin, 1 cup orange juice
2 cups cranberry juice cocktail, 1/2 cup sugar

Soften gelatin in orange juice. Heat cranberry juice cocktail and sugar to boiling point. Remove from heat and stir in orange juice. Pour into freezing tray and freeze until mushy. Beat with rotary beater until fluffy. Return to tray and freeze firm.

Catherine Herrick, Parkman

Tutti-Frutti

1 cup sugar
1 cup flour
1/2 tsp. salt
1 tsp. soda
Add: 1 well beaten egg
1 No. 2 can fruit cocktail with juice
Topping: 1/2 cup brown sugar, 1/2 cup broken nut meats

Mix well; spread in greased 8 inch pan; sprinkle on topping. Bake in oven 350 degrees, for 45 minutes. Cool. Cut in small squares. Serve with whipped cream.

Mrs. William Jowett

Blueberry Buckle

3/4 cup sugar
1/4 cup shortening
1 egg
1/2 cup milk
2 cups flour
2 tsps. baking powder
1/2 tsp. salt
2 cups blueberries

Topping:
1/2 cup sugar
1/3 cup flour
1/2 tsp. cinnamon
1/4 cup butter

Sprinkle this on top of cake. Bake 40-45 minutes. Serve warm with whipped cream.

Audrey Gourley

Fruit Cocktail Pudding

1 can (No. 303) fruit cocktail
1 cup sifted all-purpose flour
1 tsp. soda
1/2 tsp. salt
1 cup granulated sugar
1/2 cup brown sugar
1 egg beaten
1/4 cup nut meats, chopped

Mix and sift the dry ingredients into a bowl. Add the fruit cocktail and the egg. Mix all well together. Add the nut meats. Pour into an 8 x 8 inch pan (not necessary to grease the pan). Bake in a moderate oven, 350 degrees, for 45 minutes. Cut in squares and serve with whipped cream.

Cranberry Pudding

Sift together 2 cups flour, 1 cup sugar, 2 tsps. baking powder, 1/2 tsp. salt. Add 1 cup milk, 3 Tbsps. melted butter or lard, 2 cups (whole, raw) cranberries. Mix well. Bake 1 hour in 375 degree oven. Use 8 x 8" pan. Serve warm.

Amber Bridge

Butter Sauce

Melt 1/2 cup butter, add 1 cup sugar, 3/4 cup fresh or canned milk. Boil slowly 10 minutes.

Amber Bridge

Sauces

1/2 cup granulated sugar
2 Tbsps. cornstarch
1/4 tsp. salt
2 cups boiling water
1/4 cup butter or margarine
2 tsps. vanilla or lemon extract
dash nutmeg, or more

In sauce pan, combine sugar, cornstarch, salt; gradually stir in water. Boil, stirring constantly, 5 minutes, or until sauce is thickened. Add rest of ingredients. Makes 10 servings, serve hot. Very good on bread pudding.

Bread Pudding

2 cups dry bread crumbs
1/4 tsp. salt
1/2 cup brown sugar
1/2 tsp. cinnamon
1 Tbsp. butter
2 cups scalded milk
1/2 tsp. nutmeg
1/4 tsp. lemon extract
1/2 cup seeded raisins

Mix all ingredients with scalded milk. Bake in moderate oven for 1 hour. Serve with cream or hard sauce.

Lela N. Clement, Parkman

Chocolate Sauce for Ice Cream

3/8 cup butter or oleo
3 squares chocolate
2 cups sugar
1/8 tsp. salt
1-1/3 cups milk

Melt butter and chocolate over hot water, gradually add sugar, salt and milk and stir. Cook until blended and smooth. Remove from heat, add 1 tsp. vanilla. Mrs. Electa Knowlton

Butterscotch

Combine 1 cup brown sugar, packed, 1/4 cup light cream, 2 Tbsps. white corn syrup, 2 Tbsps. butter or margarine. Bring to boil; cook, stirring, 3 to 4 minutes, or until thickened. Serve on butter pecan or other ice cream. Makes 4 servings.

SALADS

5 Cup Salad

1 cup Mandarin oranges (drained), 1 cup pineapple tidbits, (drained), 1 cup angel flake coconut, 1 cup miniature marshmallows, 1 cup sour cream. Mix together, let set few hours. Serve on lettuce.

Ruby Flanders

Pea Salad

Drain 1 can of peas, add 3 chopped boiled eggs, 2 heaping tablespoons relish, 1 chopped onion, salt to taste. Add mayonnaise to taste. For Green Bean Salad substitute green beans for peas.

Lucille Thomas

Pineapple Lime Delight

Dissolve - 1 pkg. lime jello with 1 cup boiling water and 3/4 cup pineapple juice. When partially set add - 1 small pkg. cream cheese, 1 cup pineapple (crushed), 1 cup cream (whipped). Add a few drops of green coloring if desired. Set a few hours until completely set.

Viola Bridge

Fruit Salad

Goes good with beans or cold cuts. 1 large can fruit cocktail. Whip cream with sugar and vanilla. If you like a little mustard, add just 1 teaspoon.

Mrs. Jen Wilson, Brewer

Delicious Salad

1 pkg. lime jello, 1 pkg. lemon jello, 1 cup boiling water, 1/2 cup cold milk, 2-1/2 cups salad dressing, 1 (No. 2) can crushed pineapple, 1 lb. pkg. of cottage cheese. Mix all together and set. Makes a large salad.

Doris Rollins

Celery Salad

1 cup celery, chopped fine, 2 cups orange sections, cut fine, 1/2 cup raisins with hot water turned over them and drained, 1/2 cup mayonnaise, 1/3 cup applesauce. Mix together.

Dot Howard

Spinach and Celery Salad

6 cups spinach leaves, washed and dried, 1/2 large red onion sliced, 1 cup celery, diced, 4 hard cooked eggs, 1 tsp. salt. Tear spinach leaves, toss them with ingredients. Dress with 1 pkg. garlic cheese salad dressing. Mix. Blend with 3 tablespoons lemon juice and 1 cup commercial sour cream. (One can use tender dandelions instead) Marie F. Gillman,
Dover-Foxcroft

Cranberry Salad

Cook 2 cups cranberries in 1/2 cup water. Add 1 cup sugar, handful raisins, stir and cool. 1 pkg. cherry jello, 1-1/3 cups water. Add cranberries, 1 small can crushed pineapple, 1/2 cup pecans or walnuts, broken. Make day before so it will jell properly. Ruby Spaulding

Jello and Cottage Cheese

1 pkg. lemon jello, 1 pkg. lime jello, 1 cup cold milk, 1 No. 2-1/2 can pineapple, 1 pkg. cottage cheese, 1/2 cup mayonnaise. Mix and let set. Cut in squares.
Sue Badger, Parkman

Bean Salad

1 can yellow wax beans (drained), 1 can green beans (drained), 1 can Red Kidney beans (salad) 1/2 cup chopped green pepper, 2 Tbsps. chopped onion, 2/3 cup sugar, 2/3 cup vinegar, 1/3 cup salad oil, 1/2 tsp. salt, 1/8 tsp. pepper. The longer this sets the better it is. Marjorie Richards

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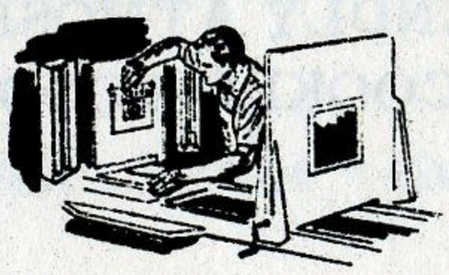

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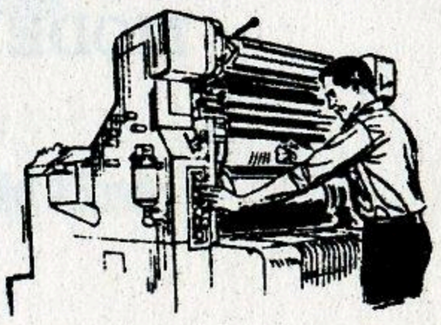

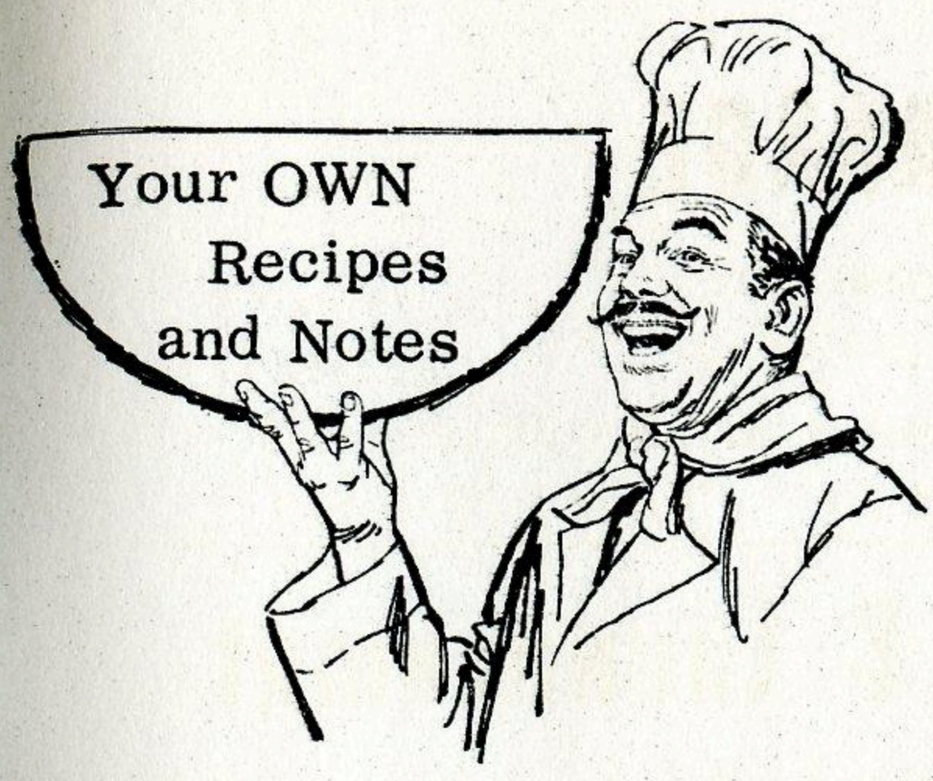
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